

The COMPLETE
Practical COOK:
Or, A NEW
SYSTEM
Of the Whole ART and MYSTERY of
COOKERY.

Being a SELECT COLLECTION of
Above Five Hundred RECIPES for Dressing, after
the most Curious and Elegant Manner (as well FOREIGN as
ENGLISH) all Kinds of FLESH, FISH, FOWL, &c.

As also DIRECTIONS to make all Sorts of excellent *Pottages* and *Soups*,
fine *Pastry*, both sweet and savoury, delicate *Puddings*, exquisite *Sauces*, and rich
Jellies. With the best RULES for PRESERVING, POTTING, PICKLING, &c.

FITTED FOR ALL OCCASIONS:
But more especially for the most *Grand* and *Sumptuous* ENTERTAINMENTS.

Adorned with Sixty Curious COPPER PLATES;
Exhibiting the full SEASONS of the YEAR, and *Tables* proper for *Every*
Month; As also Variety of *large Ovals* and *Rounds*, and *Ambogues*
and *Square Tables* for CORONATION-FEASTS, INSTALMENTS, &c.

The WHOLE intirely NEW;
And none of the RECIPES ever published in any Treatise of this Kind.

Approved by divers of the Prime NOBILITY;
And by several MASTERS of the ART and MYSTERY of COOKERY.

By CHARLES CARTER,
Lately Cook to his Grace the Duke of *Argyll*, the Earl of *Pontefract*,
the Lord *Cornwallis*, &c.

L O N D O N :
Printed for W. MEADOWS, in *Cornbill*; C. RIVINGTON, in *St. Paul's*
Church-Yard; and R. HETT, in the *Poultry*. MDCCXXX.

To the RIGHT HONOURABLE

William - Anne Keppel,

*Earl of Albemarle, Viscount Bury, and
Baron of Ashford, &c.*

T H I S

T R E A T I S E

O N T H E

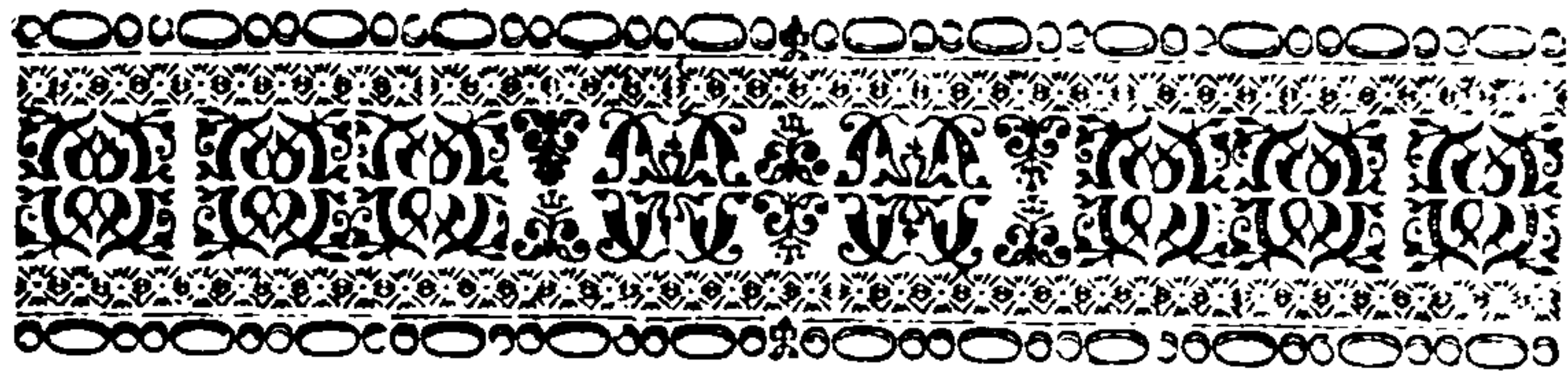
Noble ART and MYSTERY of COOKERY,

Is Most Humbly DEDICATED,


By His Lordship's most Obliged, and

Most Faithful Humble Servant,

Charles Carter.



T O T H E
R E A D E R.

 *HE many Books already publish'd on the Subject of COOKERY, may seem, in the Opinions of some People, to render useless the present Undertaking: And indeed, were the Number of Books which treat of this Noble Art and Mystery, the Consideration, rather than the Worth and Excellency of the Matter, sufficient Reason would not be wanting to countenance that Opinion.*

BUT when 'tis consider'd, that Variety and Novelty are no small Parts of the COOK's Art, and that no Occupation in the World is more oblig'd to Invention; every Year, and every ingenious Artist constantly producing New Experiments to gratify the Taste of that Part of Mankind, whose splendid Circumstances make them emulous to excel in the Delicacies of this Mystery, especially when they exert their Wealth and their Magnificence

TO the R E A D E R.

ficence to entertain their Friends with grand and sumptuous Repasts; it will be allow'd, that no Art can be said less to have reach'd Perfection than this, and that none is more capable of Improvement; and, of Consequence, that none can, with more Justice, challenge a Right to a kind Reception than Treatises of this Nature, which shall be found to be drawn up with Art and Judgment, and the Rules whereof shall be reduceable to the true Standard of Practice and Experience.

FOR my own particular, I would not be thought to extol the present Performance, because 'tis my own, above what it will bear: But so much I think I owe to Justice, and to my own Character, as to declare, that this is almost the only Book that has of late Years been publish'd, the Recipe's whereof are the Result of the Author's Practice, and to which the Name of the Writer has been put without any other Consideration than the Publick Service: And the little low Arts used by Persons who have wanted to vamp up Old Books, and pass them upon the World for New, with the Name of a Modern Artist prefix'd, who has had no other Hand in the whole, than the extending of it to receive Five or Ten Guineas for the Credit of his Name, are so well known, that I need not descend to Particulars on this Head; nor would I be thought to recommend my own Performances by depreciating those of others. No, let them and mine too pass the unerring Test of Experience and Practice,
and,

TO the R E A D E R.

and stand or fall, according to their Usefulness and their Merit.

THE Reader will soon see, that tho' here is nothing omitted that may please those who have not the highest Taste of elegant Eating, yet that the following Rules are chiefly calculated for the more Grand and Sumptuous Manner of Entertainments; for 'twill be very easy for an ordinary Cook, when he is well-instructed in the most Elegant Parts of his Profession, to lower his Hand at any time; and he that can excellently perform in a Courtly and Grand Manner, will never be at a Loss in any other. And indeed the more Sumptuous Part of this Art is what has hitherto been most wanted to be handled; for while the Books on this Subject are stuffed with affected Nostrums, which every one of the least Practice knew before, and which even the humble Scullion was not unacquainted with; the Masters of the Profession have always study'd to keep to themselves the most useful and noble Mysteries of their Art, and have thought that to reveal an important Secret in their Profession, was to depreciate their Business, and render themselves less useful to Themselves: Which I must beg their Pardon for presuming to say, is a Conduct and Manner of Thinking that appears to me very injudicious; for I would fain know, if the good Execution of the Business of a Cook, is not a very capital Part of his Profession? For what signifies all the Knowledge in the World,

TO THE READER.

World, if due Care be not taken to put that Knowledge into Practice by a happy Execution of the Art of Dressing; and if the Cook knows not how skilfully to blend, to season, to alter, to diversify, and a Multitude of other Niceties, on every one of which, even the minutest, frequently depends the Success of the best Endeavours?

FOR this Reason it appears to me as clear as the Sun, that if Gentlemen were made a little acquainted with some of the Sovereign Rules of this Noble Art, they would the less depend upon the unartful Management of a dark-proceeding, and often ignorant Juggler, who, under the Cloak of Reserving to himself the Secrets of his Profession, is only affecting a sullen, and, perhaps, saucy Pre-eminence in his Way, to conceal his Ignorance; which, were it once discover'd, his Noble Master would not, for the Sake of saving a few Pounds per Annum, reject a thorough-pac'd Artist, and suffer a Raw, and perhaps Tavern-bred Dabbler in the Science, to waste and destroy the most costly Ingredients to no manner of Purpose; and so, of Consequence, a due Value would be put upon the thorough-bred Artist. And, indeed, 'twas always my Opinion, and I have had Reason, on many Occasions, to confirm it to be right, that in all Occupations that pursue an honest and fair Intention, the less of Mystery the Operator assumes, the more Pleasure he gives his Principal, and the better Gratification he reaps himself; besides the Satisfaction he receives in have-
ing

To the R E A D E R.

ing remov'd all dark Suspicions of unfair Practice, and finding himself eas'd of the Trouble of explaining himself upon every slight Occasion.

AND indeed to this assuming Ignorance of some, and impolitic Reservedness of others, is it owing, that a good ENGLISH COOK is often slighted, and some of our most hospitable Noblemen and Ladies cannot think themselves well serv'd, 'till they have sent to a neighbouring Kingdom for a Cook, who indeed, by the Poverty of his Country (compar'd to ours) and the Varioufness of Humour of its flippanant Inhabitants, whose Goufts are perpetually changing, is push'd so much upon his Invention, that he may sometimes be allow'd to surpass (on English Materials especially) with his mimicking Vivacity, the sounder-taught Native, especially where Nature is to be disguis'd and lost in Art, and the Palate is to be puzzled rather than pleas'd.

These Reasons will excuse me to my Brethren for exploring the Mysteries of a Profession, that must be the more valu'd, the more 'tis known: And indeed, the kind Reception my Endeavours to please my several Noble Masters whom I have serv'd Abroad, as well as at Home, and who have been pleas'd to prefer me to the Cooks of other Nations, merits my most grateful Returns. Particularly, I pride myself in the Satisfaction I have given to the brave and hospitable General WOOD, whom

[a]

I had

TO the R E A D E R.

I had the Honour to serve in some of his Glorious Campaigns in Flanders, and who inspir'd me to emulate, in my mean Way, as much to surpass a French Cook, as he did a French General: As also in the Pleasure I had the Honour to give the excellent Lord WHITWORTH in several of his splendid Ambassies, particularly to Berlin, the Hague, &c. as also to Esquire POLEY, formerly Envoy from the Crown of England to the Illustrious Court of Hanover; and to his Excellency General WADE in Spain and Portugal, about the Year 1710. And in the Honour I have had in serving his Grace the Duke of ARGYLL at Home, as well as my Noble Lords PONTFRACT, LEMPSTER, CORNWALLIS, and other Truly Noble Peers, whom I might presume to enumerate: All which has given me Opportunities to get an Insight into the Customs and Modes of different Nations, and to chuse, with some Distinction, from all, what might gratify the most elegant and various Tastes: To say nothing of the Foundation given me by my late Father, (to which, however, I am most indebted) who was excellent in this Profession, and had extracted the Quintessence of the Art from a long Race of Predecessors, all practical Cooks of some Eminence.

THE Reader will forgive me this, as it may seem a little too Vain-glorious; and which I think no otherwise excusable, than as it lets him into what he may expect from the following Collection; which I present to the
Publick,

To the R E A D E R.

Publick, as the Genuine Performance of my Father and Self, all the Rules try'd and experienc'd, and which have had the good Luck to be applauded by our respective Principals.

I AM so much unus'd to Addresses of this Nature, that I have already run myself out of Breath, and shall not take up too much of my Reader's Time ; but however think it necessary to point out particularly the Excellence of a few of the following Recipe's, which may serve as a brief Specimen of the Goodness of the rest ; and shall particularly hint, that the Rules given in Page 3. for making Olio's ; those in Page 5. for Terrenes ; the Three several Ways for Cray-fish Pottage in Pag. 23, 24, 25. those for Bilques in Page 7. for Pocket-Soup P. 8. for Hams, Dutch-Beef, and Mutton Ham-fashion, Page 201 ; and for Checquer'd and Ribband Jellies in Pag. 178, 179. are among those that I would principally recommend as the Choicest, the Richest, and most Valuable of their Kind, and what cannot fail, with any tolerable Care and Skill, to give the greatest Credit to the Operator, and the highest Satisfaction and Delight to the Taster.

As to the Plates, which I have given so unexampled a Variety of, I am persuaded those of the SEASONS will be found particularly useful, as they exhibit, at one easy and clear View, all that's necessary and can be pro-

To the R E A D E R.

cur'd in every Month throughout the Year, to adorn and embellish, and even to constitute the Essence of the grandest Entertainment, and which are the Foundation, and, at the same time, the Epitome, of all the succeeding Plates: And indeed, my late much-valued Friend Mr. AUSTIN, Master of Pontack's in Abchurch-Lane, who was an excellent Judge in this Noble Art, was so well pleas'd with them, that he requested a Copy of me, which he very much esteem'd, and gratify'd me for it, in a manner as answerable to his Spirit, as it was superior to my Expectation.

By Help of these numerous Plates, a Nobleman or Gentleman will be enabled at a View to pick and chuse what Services he likes for any particular Occasion: And his Choice will, by this means, be, in a manner, recorded for his future Change or Imitation; and a Bill of Fare naturally settled to his Hand on all the various Occasions that may occur throughout every Stage of his Life, and thro' every Advance of his Fortune, his Honour, or his Felicity, or on any such chosen Days as he may desire to celebrate or distinguish by particular Marks of his Joy, his Gratitude, his Pleasure or Grandeur, in the most elegant and sumptuous Entertainments.

*THEY are, besides, methodically dispos'd as well for Second as for First Courses, to fit a Nine-Dish Table Oval, with all manner of Varieties in Season: Together
with*

TO the R E A D E R.

with Changes for Pottages and Dishes for the Side-Board, the Names of every Dish being inserted in the Circles. They begin with the Month of March, that being the Spring-Month, which may be said to usher in the whole Year: And all is perform'd in so exact a Manner, that infallible Methods are thereby pointed out for settling a Table in the most beautiful and elegant Manner, beyond the Power of Mistake; so that all other Direction and Assistance, which at great Entertainments, is generally the Business of a particular Officer deputed for that Purpose, is thereby render'd unnecessary.

To render the whole intelligible to the most Unskilful in this Noble Art, I have given, at the latter End of the Book, a brief Explanation of the Foreign or Technical Terms that occur throughout the Work; and as I have also added in Alphabetical Order a Table of the Contents of the Book, pointing to the Pages where each Recipe may be found, the Reader will easily be able to refer, by means of the said Table, to any Dish mentioned in the Plates, which renders the whole Performance so complete, that all manner of Embarrass or Difficulty is prevented.

ON the whole, I may venture to say, there is nothing of this Nature extant equal to it: Which I may be the bolder to assert, because no eminent Practical Cook before, ever cared to publish what he knew of the Art; and
tho'

TO the R E A D E R.

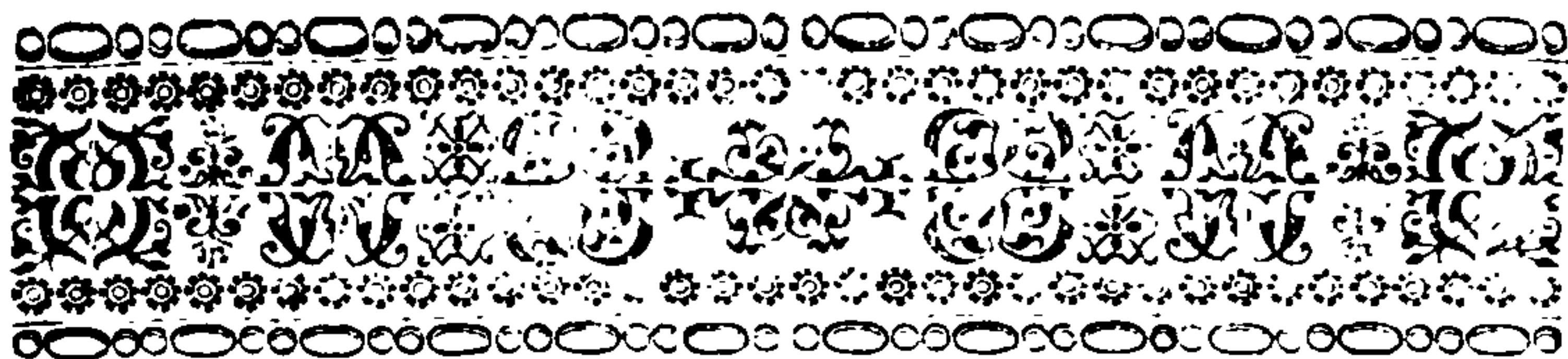
tho' one or two Pieces have been publish'd under the Name of distinguish'd Artists, which I will be so tender of the Property of others, as not to mention; yet 'tis well known, they never inserted any thing material in them; but, for the Sake of a Premium, lent their Names to the Pieces; as one of them, in particular, often declar'd to me and others, on reproaching him with giving his Approbation to Compositions unworthy of it. But this I might have spar'd, having hinted it above; and I refer also to what I have said already, to excuse myself to my Brethren of the Art, for the Discoveries I have made of several valuable Secrets; which, for the Sake of the Reputation of my Practice, I thought myself oblig'd to give, as I was prevail'd upon to appear in this public Way, or else to let the whole Performance still continue Private: And they'll perceive, as I hinted, that the Art depends so much upon judicious Practice, that there will be always Room enough for an experienc'd thorough-bred Cook to meet with due Encouragement, let Gentlemen have what Insight they will into the Mystery.

ONE thing I may take upon me further to say, and with that I'll conclude; So noble a Market as Leaden-hall, the finest in the World, as well as several other well-furnished Public Markets about this great and opulent Metropolis, afford such continual Supplies for the Table, that no Cook can be at a Loss for Elegancies of

TO the R E A D E R.

every Kind, while he is near the Town, to gratify the most extensive Wish, and to indulge the most profuse Spirit of Hospitality. But there are Seats of the Nobility and Gentry so incommodiously situated, even in this Land of Plenty, at such Distance from any considerable Market, and the Seasons of the Year may at some Times be so unpropitious for celebrating some wish'd-for Occasions, that the Gardens, the Fish-Ponds, the Parks, the Warrens, and adjacent Farm-Yards, may be all insufficient to furnish out that ample Variety, which may be necessary to set forth to Advantage the Magnificence and Splendor of the Noble Benefactor. What in this Case can be done, if there be not an ingenious Cook to vary and diversify? And who by his Invention can supply the Deficiency of the Season, and Incommodiousness of the Situation; and by that means, as it were, Create New Dishes to gratify the Palate, and who can make the almost-unknown Vegetables, by his Skill in Dressing, contributory to his Art? — Several of the ensuing Recipe's will promote the Invention of such a Cook, and he cannot wish for a better Assistant than he will meet with in this necessary Treatise.

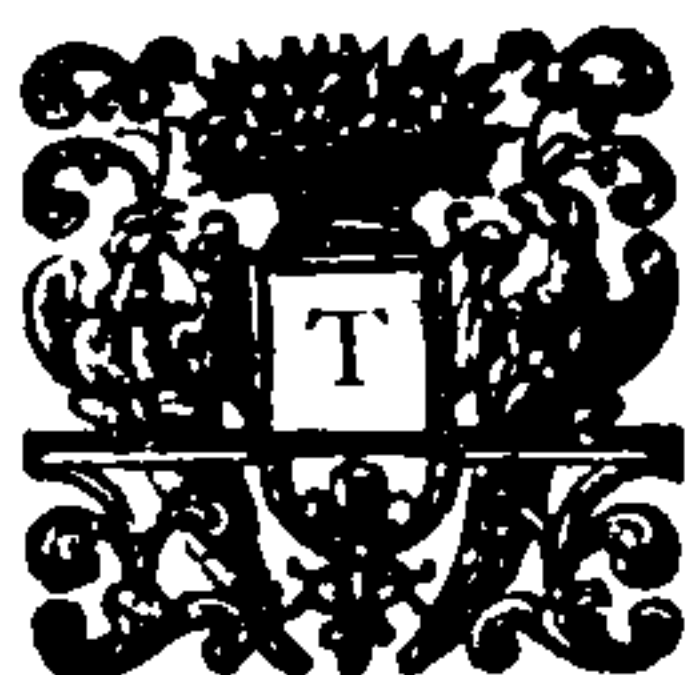




The COMPLETE
Practical C O O K.

Being a New and Universal SYSTEM of

C O O K E R Y.



THE First Part of the most rare and noble ART and MYSTERY of COOKERY, is the BOILING PART, from which is compos'd all Sorts of boil'd Meats and Made-Dishes, proper for all FEASTS and ENTERTAINMENTS, such as, *Olio's, Terrenes and Bisques, Pottages, Soops, Corbullions, Bullions, Puries, Coolio's, Royals, Dohes, Poveroys, Castroles, Alamodes, Sattoots, Marrianates, Ragousts, Fricassies, and Hashes*, and many others. The chief Source of this Part of COOKERY is the Strong Broth Pot; for a good Stock of strong Broth well made, and good Gravies well drawn off, are very principal Ingredients in the composing of all Made-Dishes of boil'd Meats; and a curious *Cook*, that has a good Fancy, shall find out many *Novelties*, hitherto unknown, and *Add* much to COOKERY; so that future Ages will be ever finding out of new Rarities, infomuch that no one Man will be able to say he is the *best Cook*, or has attain'd to the Full of this most noble *Art and Mystery*.

To make a STOCK of STRONG BROTH of FLESH.

TAKE a Leg of Beef, a Knuckle of Veal, and a Neck of Mutton ; wash all well : Put a large Pot on the Fire with fair Water, and then charge the Pot with your Meat : When it boils take care to scum it well ; put in a Carrot or two and a Turnip, a good Faggot of Sweet-herbs, some whole Onions peeled, and season it with whole Pepper, Salt, some Blades of Mace, and some Cloves stuck in a Piece of Bacon ; boil in it the Crust of a *French* Manchet, and when it is well boil'd, strain it out for Use.

To draw GRAVY of VEAL, BEEF, or MUTTON.

TAKE Part of a Buttock of Beef, a Fillet of Veal, or a Leg of Mutton ; cut it in Collops as thick as your little Finger, and hack it well : Take a broad Stew-Pan, and lay in the Bottom some Butter and some Slices of Bacon, then lay over your Beef, Veal, or Mutton ; cut three or four large Onions in Slices, and lay over, and a Carrot slic'd ; you may strew over a little fine Flower, or not ; set it over a moderate Fire, and let it stove, being close cover'd, till it be very brown, stirring it sometimes to keep it from burning ; and when it is work'd very brown you must put in your Broth, as much as you have Occasion for, that is, as much as your Meat will brown, and give a good Colour to : Let it boil pretty well ; put in a Faggot of Sweet-herbs, and when boil'd slice in a Lemon, and strain it out for your Use. A good Pan of Meat will make six Quarts or two Gallons of good Gravy.

To make an OLIO PODREDA, or Spanish OLIO.

TAKE Beef, Pork, Veal, Mutton, of each two Pieces of a Pound apiece ; lard half of it with gross Lard, season'd well ; roast it brown till half enough : Then take several Sorts of Fowl, *viz.* two Pheasants, four Partridges, two Ducks, four Teals, four Woodcocks, four Plovers, four Chickens, four tame Pigeons, eight Squabs, eight Snipes, 36 Larks ; lard half this with season'd Lard ; roast half your Fowl off brown till half ready ; then take several Sorts of Roots and Herbs, as Carrots, Turnips, Parsnips, Cabbage, Sellery, Endive, Cabbage-Lettice, and Cardoons or Sherdoons, Savoy, Leeks, Onions, and any Roots or Herbs you can get, according to the Season of the Year ; cleanse and blanch all these off, tying your Sellery, Endive, and Leeks in Bunches ; then have in readiness Artichoke Bottoms scalded, Chestnuts, Pistachoes, and *Spanish* Pease blanch'd, Morelles and Trouffles blanch'd ; then have in readiness Hogs-feet and Ears scalded off, Cocks-combs blanch'd, Andoolies and *Bolonia* Sausages : Then take a large Pot or Chafer, and lay in the Bottom some Slices of *Westphalia* Ham, or other good Bacon ; then lay in a Row of Roots and Herbs, and then lay in your Mutton, Beef, Pork and Veal, then more Roots and Herbs, Andoolies, *Bolonia* Sausage, some Chestnuts ; then lay over your largest Fowl, then Roots and Herbs again, scattering up and down Chestnuts and *Spanish* Pease ; then your lesser Fowl in Rows, and Roots and the other Ingredients between ; and your smallest Fowl on the Top ; fill it up with good strong Broth and Gravy, season it with a little whole Pepper, a Blade or two of large Mace, a few Cloves, and three or four Cloves of Garlick tied up in a little Bag together ; put it over a gentle Fire, and let it simmer and infuse three or four Hours, then tincture it with a little Saffron, tying it in a fine Rag : When done enough, take all out carefully as you can ; you must make a Rim of

Forc'd-meat about your Dish, and harden it ; put a Ring in the Middle of the Dish, and lay some clean Splits across ; set your Dish over a Stove, put some Slices of Manchet dry'd in the Bottom, fill it up with the Broth : Then lay your Meat and Herbs in Rows, as it was stov'd, the smallest at the Top ; then you must have a Ragoust of Pallats, Sweetbreads, Lamb Stones, if in Season, and Morelles, Trouffles, Mushrooms, *Spanish* Pease, Pistachoes, Artichoke Bottoms diced ; all ragou'd in good Gravy ; some Cocks-combs : Head it over with this, and serve it away. Garnish with sliced Lemon.

An HOTCH-POTCH.

TAKE of Beef, Veal, Mutton and Pork, of each two or three Pieces of about a Pound each ; pass it off brown in a Pan, or on a Spit : Then scald off some Onions, Cabbage, Savoys, Carrots, Turnips, Sellery and Endive ; then brown off a Piece of Butter, thicken it with fine Flower, put to it some good strong Broth : Put in your Meat with a Piece or two of Bacon stuck with Cloves, cover it with your Roots and Herbs, season it all well with Pepper, Salt, Cloves and Mace : Put in a Faggot of Sweet-herbs and Parsly ; fill it up with strong Broth, and let it stov'e moderately 'till very tender : Then make a Ragoust of fry'd Carrots, Turnips and Onions, and a few Pallats slic'd, and Sweet-breads dic'd ; Ragoust with good Gravy, and put first your Cabbage, Roots and Herbs in the Bottom of your Dish : Lay on your Meat ; fill it up with Broth, and head it with your Ragoust ; garnish with Forc'd-meat, Carrots, Turnips, and Slices of Lemon, and so serve it up hot to the Table.

POTTAGE SKINCK.

LET your strong Broth be of a good Substance, and then take half Broth and half Gravy, as much as your Occasion requires; boil it up with a Sellery-Root or two, and a Parsly-Root: Take out the Roots when boil'd, for there is no Herbs or Roots seen in this Pottage: Boil up in it likewise a Faggot of Sweet-herbs, some whole Onions, a Piece of Bacon stuck with Cloves: Strain out all these, and then thicken it with Brown-bread grated; boil it as thick as Cream, then tincture it pretty well with Saffron, and bruise in a Clove of Garlick; put in some Bread fry'd in Dice, lay in six or eight Marrow-bones trim'd neatly; lay here and there some Lumps of Marrow fry'd in Batter, and so garnish with Toasts, Resoles of Marrow favoury, and sliced Lemon; and so serve it away hot to the Table.

To make Roasted GRAVY.

TAKE of Beef, Veal, or Mutton, cut it in Pieces of about a Pound in a Piece; broach it and roast it till it be three parts enough; baste it when you lay it down, and flower it when done very brown; cut it in Pieces, and put it into some warm strong Broth; slice in a Lemon, and an Onion, and put in a Faggot of Sweet-herbs; cover it close, and let it stand till the Broth has taken the Browning off; then strain it out for Use: This Gravy must not be boil'd, only warm'd, and so used.

TERRENE LA SAVOY.

TAKE of Beef, Veal, Mutton, Pork, a Pound and half of each; cut each Piece in half, and lard all with gross Lard season'd with Pepper, Salt, Cloves, Mace, Nutmeg, Thyme and Parsly

Partly minc'd ; then take one Pheasant, one Duck, two Partridges, two Teal, two Chickens, six Squabs, eighteen Larks ; lard all with season'd Lard, but not too thick ; roast all this off brown at a quick Fire till half ready ; then have the Rumps of Mutton, four of them half boil'd down ; then cut some Collops of Veal, and hack them, do not cut them too thin ; cut some Slices of Middling Bacon : Then have in Readiness some Cabbage, Savoy, Turnips, Carrots, Sellery, Endive, large Onions, all ready blanch'd off ; then have Pallats, Sweet-breads, Cocks-combs, all blanch'd, the Pallats slic'd, and the Sweet-breads dic'd ; then some Artichok-bottoms, some Chestnuts and Pistachoes blanch'd, some good Forc'd-meat, and an Andooly or two : Then take a large glaz'd Venison Pot that is well season'd, and first lay in the Bottom of the Pot some Slices of Bacon to cover the Bottom ; then lay over your Veal-Collops, and wash them with a Yolk of an Egg ; then lay on the Rumps of Mutton ; then lay in some Balls of Forc'd-meat, some Cabbage, Carrots and Turnips, cut in Pieces, some Sellery and whole Onions, Chestnuts, Pallats, Sweet-breads, Cocks-combs, some Morelles and Trouffles blanch'd, some Slices of Andooly : Then lay on your Beef, Veal, Mutton and Pork, and then another Row of Roots, and other Things as before, seasoning all as you go : Then lay your largest Fowl, with the same Ingredients between, the least towards the Top : Then have a Partridge, a Chicken and a Pigeon three parts roasted ; pull them to pieces, and beat them small in a Mortar, Bones and all ; beat with them a *French* Manchet steep'd in Gravy : Put good Gravy to it, and strain it out through a Strainer ; then make a Ragoust of Old Onions, and put to what you have strain'd out ; boil it together, and strain it ; lay over your Fowl in the Pot the same Ingredients as you did all along ; fill up your Pot with Gravy ; cover it over with Beef, Calc, or Suet slic'd ; cover it with a Piece of Paste, and bake it in a gentle Oven three Hours and a half, then take it out ; take off the Paste, pour out all the Gravy and Fat, and put the Gravy into your strain'd Ragoust,

and

and fill up the Pot again; take all the Cale or Fat off clean, then lay over some Sweet-breads dic'd; some Artichoak-bottoms slic'd, some Cocks-combs, Morelles and Trouffles some Pistachoe-Nut Kernels blanch'd, and some Heads of Asparagus scalded, and, if in Season, some Green Pease scalded: Then take the Pulp of good Pease boil'd off and strain'd; put to the Pulp a little Gravy, and head all over with this Coolio of Pease: Set it in the Oven half an Hour, cover it, then take it out, shake it together, and serve it to the Table, with a pinch'd Napkin round the Pot.

A BISQUE of PIGEONS.

TAKE a Dozen of Squab Pigeons, but if very small take two Dozen, according to the Bigness of the Dish you design for your Bisque: First take Sellery, Endive, Sorrel, Spinach a good deal, some Lettice, some Onions; cut these, but not too small; pass them in brown Butter very well, the Butter thicken'd with a little Flower; put to them good Gravy, and slice in a *French* Manchet; boil it up very well, and then force it through a good Strainer; then stove your Squabs up in Gravy, stove with them some forc'd Lettice and Cabbage Lettice; you may force your Squabs, and stove them very well down: Then make a Coolio thus; brown a Piece of Butter, and thicken it a little, put in what you strain'd, and put into that some Pallets slic'd very thin, some Sweet-breads cut in small Dice, some Chesnuts roasted and blanch'd, some Pistachoe Kernels blanch'd, and some Heads of Asparagus, some Roots of Sellery boil'd off and cut in Dice; put in Cocks-combs, and stove all well together; then fry some Lumps of Marrow roll'd in Eggs, have some Resoles of Marrow favoury fry'd off or bak'd; first put Crusts of *French* Manchets dry'd in the Bottom of your Dish, stove it with the Gravy your Squabs are boil'd in, lay over your Squabs, cut your Lettice in Quarters, and lay about the Squabs; then head all
over

over with your Coolio, and lay up and down among your Squabs the Lumps of fry'd Marrow: Garnish with Relishes, some Slices of broil'd Bacon and slic'd Lemon, and serve it away very hot to the Table.

POTTAGE LA ROY.

TAKE two young Fowls or Pullets, and roast them till three parts ready: Take all the white, brawny Part of the Breast and Wings, and mince it as fine as you can; put to it some good Gravy, and some scalded Parsly minc'd; put in an Ounce of Sagoe, and stowe this up together till the Sagoe grows transparent; then set it by; then take some Sellery, Endive, Sorrel and Lettice, a little of each; mince it pretty small, and an Onion with it; pass it in brown Butter thicken'd; put to it when tender, half strong Broth, half Gravy, and stowe your roasted Fowl down in it; take the Legs and Carcass of your other Fowl, and beat them well in a Mortar; put to it some Gravy, and force the Quintessence through a Strainer; put it to your minc'd Fowl and Gravy; put in your Dish Slices of *French* Manchet dry'd, stowe it tender with your Pottage; put your Fowl in the Middle, and then heat your Coolio very well, and put into it a minc'd Sweetbread; draw it up with the Yolks of three or four Eggs, and head your Pottage all over with it; garnish with scalded Spinach or Lettice and slic'd Lemon; so serve it hot.

To make POCKET SOUP.

TAKE two Legs of Veal, first cut off the Knuckles, then cut the rest into Pieces, and two Necks of Mutton, and stowe all four Hours; then season with Pepper, Salt, Cloves, and Mace, and a Faggot of Thyme, and two Pounds of good *Westphalia* Ham; then strain all off clear; then put in your Knuckles of Veal in a Pot with a Skrew-top, and simmer it two
Hours

Hours more. This Quantity will make one Gallon as strong as Size : Use it as you want it.

POTTAGE LA REINE.

TAKE six Partridges, and roast them three parts ready ; take all the Breasts off, leaving the Legs and Bodies whole ; take the brawny Part of three, and with two Sweetbreads set, and as much more Marrow as Meat ; mince it very well, season it with Pepper, Salt, and Nutmeg, a little Thyme and Parsly minc'd, a little Onion or Shallot, and then beat it well in a Mortar, and then work it up with some grated Bread, a little Cream, and the Yolks of three or four Eggs ; then wash the Inside of the Bodies of your Partridges with the Yolks of Eggs, and fill up the Place vacant with this Forc'd-meat ; wash them over with Eggs, and bake them in a gentle Oven, or *French* Oven : Take the brawny Part of the other three Breasts, and mince it very fine, and save it ; take half a Pound of *Jordan* Almonds, blanch them, and beat them very fine in a Mortar, putting sometimes Water to keep them from oiling ; then put some good clear strong Broth to them, and force them through a Strainer ; then beat two Sweetbreads set, and with some Broth force them likewise through a Strainer ; then take Sellery, Endive, Spinach, a little Sorrel, an Onion or two ; cut the Herbs, but not small ; pass them in brown Butter thicken'd till very tender, put to them some good Gravy, as much as you think will fill your Dish ; stove it up well, and strain it from the Herbs, forcing what Goodness you can from the Herbs with it ; then put in a Pallat slic'd mighty thin, and a Sweetbread dic'd small, and a few small Forc'd-meat Balls ; stove it up ; lay *French* Manchet slic'd and dry'd in your Dish ; stove it tender in this Soup ; then lay in your Partridges, fill up your Dish ; lay some scalded Lettice and Roots of Sellery between your Partridges ; stick three of the Breasts of your Partridges over with blanch'd

Almonds whole, and then stove up your Coolio of the minc'd Partridge, Almonds, and Sweetbreads, and head your Pottage all over with that in Rings, and it will marble very finely : Garnish with scalded Sellery, Forc'd-meat slic'd, and slic'd Lemon, and serve it away hot.

POTTAGE DE JACOPINE.

TAKE a Capon, and roast it off, and then slice *French* Manchet thin ; lay it in the Bottom of your Dish, and stove it with good Gravy ; you must have grated two Pounds of the best Parmazan Cheese : When your Bread is stoved, you must strew all over it as much Cheese as the Thickness of a Half Crown ; then with a hot Iron toast it over ; then put in more Gravy, another Laying of Bread, and then more Cheese : Do this four or five Times till your Dish be full ; lay in your Capon, and cover his Breast with Parmazan thick, and brown it likewise : Garnish with poach'd Eggs, cover them with Cheese, and toast them over, put slic'd Lemon round, and serve it away hot. This Pottage is likewise call'd *Pottage à Fromage*.

POTTAGE ROTTALINE.

TAKE Sellery, Endive, Spinach, Sorrel, a good Onion, and cut these pretty small ; pass them in brown Butter thicken'd till tender ; put to them half Broth, half Gravy ; put in some Cocks-combs, some Sweetbreads dic'd small, two Ounces of Sagoe, and some Pistachoe-Nut Kernels blanch'd ; stove all well together : Half roast a Couple of Ducks, and stove up with it : stove *French* Manchet dry'd, and put in the Bottom of your Dish ; lay in your Ducks, and fill your Dish with your Pottage ; have some Sagoe stov'd up in Broth thick and clear ; mingle it with the Yolks of two or three hard Eggs minc'd, and lay it up and down in Spoonfuls all over your Pottage, and garnish
with

with Refoles of Forc'd-meat, Savory, scalded Spinach and slic'd Lemon: Serve it away hot.

POTTAGE PROFATRELI.

TAKE of Sellery, Endive, Spinach, Sorrel, Leeks, or Onions, some Cabbage; cut it not small, and boil it up in good strong Broth; season it with a little whole Pepper and a Piece of Bacon stuck with Cloves; boil in it some Slices of *French* Manchet, and when 'tis all very well boil'd, strain it out well from the Broth, take out the Bacon, and beat the rest very well in a Mortar; roast off three Pigeons, and cut them to pieces, and beat them likewise in the Mortar, put good Gravy to it, and force all the best of it thro' a Strainer; put this to the Broth you strain'd before; put in half a Dozen of Pigeons trufs'd to boil, and force the Bellies; put in a few Pallats slic'd, a fine Sweetbread or two dic'd, and some round small Vermajel, or Mackroon; stowe it well, and stowe *French* Manchet in Gravy: Put in your Pigeons, and fill your Dish with the Pottage; garnish with scalded Cabbage stoved in Gravy, Slices of Bacon, and sliced Lemon, and so serve it away hot to the Table.

PURY of CHICKENS.

TAKE Green Pease, and boil them down, and boil with them some Charvel, a little Sellery, Parsly, and a little Mint, some Sweet-herbs and Onions, season with whole Pepper, Salt, a Blade or two of Mace, a Piece of Bacon stuck with Cloves; boil all well together, strain it out, and pulp the Pease, with the rest, for the Flavour; boil off a great deal of Spinach in strong Broth, with a *French* Manchet slic'd; strain it out, and beat it well in a Mortar; put to the Broth, and force out all the Juice through a Strainer; put your Pulp and this together, and some Gravy; boil it up with six small Chickens, three forc'd; stowe *French* Manchet

in Gravy; put on your Chickens, then your Pottage; head it with a few Pease stov'd green; garnish with Spinach and Lemon.

POTTAGE of DUCKS, *Brown.*

FIRST take your Ducks and half roast them, then take Sellery, Endive, Spinach, Sorrel, and Onions; cut them, but not too small; pass them in brown Butter thicken'd, till very tender, put to them half strong Broth, and half Gravy: Put in your Ducks, and stov'e them up till they are enough, then make a Coolio with some good Gravy thicken'd; put in some Carrots and Turnips dic'd and fry'd off brown; put in a Pallat slic'd thin, and a Sweetbread or two dic'd, and a few Cocks-combs cut in halves: Stov'e these together, and dish your Pottage on *French* Manchet dry'd and stov'd; put on your Ducks, and head it all over with the Coolio: Garnish with scalded Sellery, fry'd Bacon slic'd, and slic'd Lemon, and serve it hot.

POTTAGE of HARE.

TAKE a large young Hare, or two Leverets, roast them off till enough, cut off the Heads, and as far as below the Shoulders, which Part should be larded before you roast them; then take the Flesh of the hinder Parts, and take the best and tenderest Part of it, and mince it very fine, and lay it by; take the Bones and Refuse, and beat it very well in a Mortar, with a *French* Manchet steep'd in Gravy: Put more Gravy to it, and force it, with all the Goodness, through a Strainer; put to it your minced Hare, and make a Coolio of this to head your Pottage; then take some Spinach, Sorrel, and Lettice, and a little Charvel, and an Onion; mince this, and pass it in brown Butter thickned till tender: put to it half strong Broth, half Gravy; stov'e it up well: stov'e *French* Manchet in Gravy; lay in the fore Parts of your Hares; put a few Fore'd-meat Balls in your Pottage; fill
up

up your Dish, and head it with your Coolio: Garnish with scalded Spinach, Forc'd-meat and slic'd Lemon.

POTTAGE S A N T H Y.

TA K E Sellery, Endive, Sorrel and Onions; mince these, and pass them in brown Butter thickned till tender; put to 'em half Broth, half Gravy; put in Forc'd-meat Balls, sliced Pallats, Sweetbreads dic'd, some Cocks-combs cut in Pieces; have in Readiness a Knuckle of Veal boil'd, or a Fowl; stove *French* Bread in Gravy; fill up your Dish with the Pottage, and put your Veal or Fowl in the Middle, and lay some scalded Roots of Sellery about: Garnish with Spinach, scalded Resoles of Forc'd-meat fry'd, and slic'd Lemon, and serve it hot.

POTTAGE of N A N T E E L S, *with* T E A L.

TA K E Spinach, Sorrel, Charvel, Lettice and Onions; pass them in brown Butter thicken'd, put strong Broth to them, and stove them tender; put in some Slices of *French* Manchet: When stov'd, strain it out, and squeeze it, and beat it in a Mortar; roast six Teals half ready, cut two in Pieces, and beat them in the Mortar, Bones and all, very well with your other Stuff; put to it some good season'd Gravy, and strain it, and force all the Goodness through a Strainer; put it to the other you strain'd before; scald off some of your Nanteels, and blanch them; boil down some more, and pulp them as Pease; put the Pulp to what you have strain'd out, and make a Ragoust of old Onions and good Gravy, and strain that into it likewise: Stove all this up with your Teal in it, and stove *French* Manchet in Gravy: Put it in the Bottom of your Dish; lay on your Teals; put over your Pottage, and head it at last with a little thicken'd Gravy, and your blanch'd Nanteels stov'd tender: Garnish with whole

in Gravy; put on your Chickens, then your Pottage; head it with a few Pease stov'd green; garnish with Spinach and Lemon.

POTTAGE of DUCKS, *Brown.*

FIRST take your Ducks and half roast them, then take Sellery, Endive, Spinach, Sorrel, and Onions; cut them, but not too small; pass them in brown Butter thicken'd, till very tender, put to them half strong Broth, and half Gravy: Put in your Ducks, and stov'e them up till they are enough, then make a Coolio with some good Gravy thicken'd; put in some Carrots and Turnips dic'd and fry'd off brown; put in a Pallat slic'd thin, and a Sweetbread or two dic'd, and a few Cocks-combs cut in halves: Stov'e these together, and dish your Pottage on *French* Manchet dry'd and stov'd; put on your Ducks, and head it all over with the Coolio: Garnish with scalded Sellery, fry'd Bacon slic'd, and slic'd Lemon, and serve it hot.

POTTAGE of HARE.

TAKE a large young Hare, or two Leverets, roast them off till enough, cut off the Heads, and as far as below the Shoulders, which Part should be larded before you roast them; then take the Flesh of the hinder Parts, and take the best and tenderest Part of it, and mince it very fine, and lay it by; take the Bones and Refuse, and beat it very well in a Mortar, with a *French* Manchet steep'd in Gravy: Put more Gravy to it, and force it, with all the Goodness, through a Strainer; put to it your minced Hare, and make a Coolio of this to head your Pottage; then take some Spinach, Sorrel, and Lettice, and a little Charvel, and an Onion; mince this, and pass it in brown Butter thickned till tender: put to it half strong Broth, half Gravy; stov'e it up well: stov'e *French* Manchet in Gravy; lay in the fore Parts of your Hares; put a few Fore'd-meat Balls in your Pottage; fill
up

up your Dish, and head it with your Coolio: Garnish with scalded Spinach, Forc'd-meat and slic'd Lemon.

POTTAGE S A N T H Y.

TA K E Sellery, Endive, Sorrel and Onions; mince these, and pass them in brown Butter thickned till tender; put to 'em half Broth, half Gravy; put in Forc'd-meat Balls, sliced Pallats, Sweetbreads dic'd, some Cocks-combs cut in Pieces; have in Readiness a Knuckle of Veal boil'd, or a Fowl; stowe *French* Bread in Gravy; fill up your Dish with the Pottage, and put your Veal or Fowl in the Middle, and lay some scalded Roots of Sellery about: Garnish with Spinach, scalded Refoles of Forc'd-meat fry'd, and slic'd Lemon, and serve it hot.

POTTAGE of N A N T E E L S, *with* T E A L.

TA K E Spinach, Sorrel, Charvel, Lettice and Onions; pass them in brown Butter thicken'd, put strong Broth to them, and stowe them tender; put in some Slices of *French* Manchet: When stov'd, strain it out, and squeeze it, and beat it in a Mortar; roast six Teals half ready, cut two in Pieces, and beat them in the Mortar, Bones and all, very well with your other Stuff; put to it some good season'd Gravy, and strain it, and force all the Goodness through a Strainer; put it to the other you strain'd before; scald off some of your Nanteels, and blanch them; boil down some more, and pulp them as Pease; put the Pulp to what you have strain'd out, and make a Ragoust of old Onions and good Gravy, and strain that into it likewise: Stove all this up with your Teal in it, and stowe *French* Manchet in Gravy: Put it in the Bottom of your Dish; lay on your Teals; put over your Pottage, and head it at last with a little thicken'd Gravy, and your blanch'd Nanteels stov'd tender: Garnish with whole

whole Onions boil'd and stov'd in Gravy, Slices of broil'd Bacon, and slic'd Lemon, and so serve it to the Table very hot.

POTTAGE of SELLERY, *with* PULLETS.

FIRST boil off your Sellery in a good deal of Water to take off the Rankness of it: Save some of the handiomeſt Roots to lay in your Pottage when you diſh it; beat the reſt in a Mortar, with ſome Crumbs of *French* Manchet: Put to it good Gravy, and force the Goodneſs through a Strainer: Make a Ragouſt of old Onions, with Gravy, and ſtrain it into it likewiſe; put in ſome Broth; put in a Couple of Sweetbreads minc'd ſmall, and ſome ſmall Forc'd-meat Balls, ſtove it up together; put two Pullets in your Diſh; one forc'd, boil'd down in Broth; put ſtov'd *French* Bread in the Bottom; put over your Pottage; lay on ſome Roots of Sellery round your Pullets: Garniſh with Forc'd-meat, ſcalded Spinach and Lemon.

POTTAGE of PEASE, *with* FLESH.

TAKE either old Peaſe or young, and boil them well down, then ſtrain them out and pulp the Peaſe; then take Sellery, Endive, Spinach, Sorrel, Parſly, Mint and Charvel, ſome Blades of Leeks and Onions; cut theſe, but not too ſmall, paſs them in brown Butter thicken'd, till tender; put to them good ſtrong Broth, and pulp off your Peaſe, a few Pallats slic'd, a Sweetbread or two dic'd, ſome Forc'd-meat Balls; put in a Piece of Bacon ſtuck with Cloves, a Blade of Mace, ſtove it well; put in ſome fry'd *French* Bread; put a Pullet or Veal in the Middle: Garniſh with ſcalded Leeks and Lemon slic'd, and ſerve it hot.

POTTAGE of DUCKLINS, *Green.*

TAKE Spinach, Sorrel, Lettice, and some Purflane, and young green Onions: Let there be a great deal of Spinach; boil it well in good strong Broth; put in a Piece of Bacon stuck with Cloves, and a little whole Pepper, and a Faggot of Sweetbreads: When boil'd strain it out, and beat the Herbs very well in a Mortar, with some Slices of *French* Manchet; then put in your Broth you strain'd out, and force it through a Strainer till all the Goodness and Colour is out; then boil some young green Pease, and strain them out and pulp them; put the Pulp into what you have strain'd, and add Broth enough more to fill up your Dish; stove four Ducklins up in your Pottage, and force two of them; stove up some Cabbage Lettice forc'd, and lay them in Halves about your Ducklins: When you dish, scoop some Cucumbers, and force them, and stove them in Broth, cut some in Quarters, take out the Seeds, and so stove with the other; then make a Coolio with some of the youngest of your Pease, and the quarter'd Cucumbers dic'd; stove *French* Manchet dry'd in Gravy; lay on your Ducks and Lettice forc'd; head with your Coolio, and garnish with scalded Spinach for Cucumbers and sliced Lemon.

A Pottage of Green Geese is made the same Way.

PURY of ASPARAGUS, of DUCKLINS, or CHICKENS.

FIRST take a good deal of Spinach, a little Sorrel, some young green Onions; just cut it, and boil it well down in strong Broth; put in a Piece of Bacon stuck with Cloves, and a *French* Manchet cut in Slices; boil off likewise, or scald off, two or three hundred of Sprew, or small Asparagus, and roast off half enough two Ducklins or two Chickens; cut them in
Pieces,

Pieces, and beat them in a Mortar, as likewise your Asparagus after strain'd, and squeeze and force out all the Quintessence through a Strainer with the same Broth you boil'd it in; then scald off two or three hundred of larger Asparagus, cut off the Heads, and as far as tender into small Pieces of two hundred, and the other hundred cut off as far as green; then make a Coolio with some of what you have made, thicken'd a little more; put in the Heads of your Asparagus, and two Sweet-breads minc'd, and stowe it, and stowe up your other; put in four Ducklins or Chickens, two forc'd, stowe *French* Bread in Gravy, lay in your Dish, lay on your Ducks, fill up your Dish, lay the Asparagus between, put on your Coolio, and garnish with scalded Spinach and sliced Lemon, so serve it away hot.

POTTAGE SATHY of BARLEY.

FIRST boil your *French* Barley off very tender in fair Water; then take Spinach, Sorrel, Lettice, Purslane, a little Charvel and Parsly, and some young Onions; cut these, but not too small; pass them in brown Butter till tender, put in half Broth, half Gravy; stowe it up with your Barley very well, stowe in it a Neck of Mutton cut in Pieces, or a Knuckle of Veal; stowe Manchet in Gravy, put in your Meat, and dish it, garnish with scalded Spinach and Lemon, and serve it hot.

POTTAGE of VENISON.

TAKE the Knuckles of your Haunches and Shoulders, and the Craig End of your Chine, and boil them for Broth; put in a *French* Manchet or two slic'd to help to thicken your Broth, or a little Oatmeal, for Venison makes but very thin Broth of itself; season it as strong Broth of other Flesh, boil it out well, and strain it out for your Use; then take some of
the

the Venison and cut it in Slices, and make good Gravy, season it well, and make it pretty thick ; take some Spinach and Sorrel, and Purslane and green Onions ; pass them in a Pan, when cut a little, with brown Butter thicken'd ; put in half Gravy half Broth, and then have in Readiness either the Head, that is the Cheeks of the Venison, or the thin Part of the Chine, ragou'd down very tender, and high season'd, and then stov'd French Manchet in Gravy, and fill up the Dish with your Soup well stov'd ; lay over your Cheeks or Chine ; garnish with some scalded Spinach and sliced Lemon, and serve it away hot.

POTTAGE of LAMB'S HEADS.

TAKE two Lambs Heads, split one, and the other leave whole ; cleanse them very well, then make a Hole in the Top of the Lamb's Head ; take out the Brains, and set them with the others ; then force the Head with a very light Forc'd-meat made of a Sweetbread and Marrow, and well season'd, but not too high ; make some Forc'd-meat Balls, very small ones ; then take half Broth half Gravy, and stov'd it together with your Forc'd-meat Balls, and scald off some Cabbage Lettice whole ; stov'd up the Lambs Heads in your Broth, and boil off the Appurtenances, and then mince them very fine ; then toils them up in Broth, season them a little, and stov'd them, and at last put to them a little Cream ; and then put French Manchet stov'd in Gravy in the Bottom of your Dish, fill it up with your Soup, put in your Heads, lay on some quarter'd Lettice, but first put on your Coolio, and garnish with the Brains fry'd in Batter, poach'd Eggs, Slices of Bacon, and Lemon sliced, so serve it hot.

POTTAGE of VERMAJELLY with CAPON.

TAKE Sellery, and Endive, and Lettice, and an Onion ; chop them pretty small, and so pass them in brown Butter thicken'd ; put in half Broth half Gravy, as much as will fill your Dish ; put in an Ounce and half of Vermajelly of two Sorts, and stowe it up in your Soup till tender ; stowe some of another Sort in Broth till thick, and tincture it with a little Saffron ; lay a Capon boil'd white in the Middle of your Dish, put in Manchet, fill your Dish, and lay the Yellow in Heaps on it, and garnish with Resoles fry'd, and Lemon, and yellow Vermajelly.

POTTAGE of CABBAGE with PARTRIDGES.

FIRST take your Cabbage, and boil or blanch it off very white ; save some of the Quarters, and the rest beat very well in a Mortar, and ragoust some Onions and put to it, put to some good Gravy, enough to fill your Dish ; then roast four Partridges, two larded, but roast them but half enough ; then stowe them in good Gravy with the Quarters of your Cabbage till very tender ; stowe up the other, that is that which was beat, and the Ragoust of Onions, and strain it, and force it through a Strainer, so stowe it with French Manchet dry'd, fill your Dish, put in your Partridges, lay the Quarters all round, garnish with scalded Cabbage, fry'd Bacon, and sliced Lemon ; so serve it.

POTTAGE

POTTAGE of ONIONS S A N T H Y.

FIRST boil off a good Quantity of old Onions tender ; then pulp them through a Strainer ; then make a Ragoust of Onions, with a little Sellery amongst them, and likewise force that, and strain it into your other ; then take a Quarter of a Pound of Jordan Almonds, blanch them, and beat them in a Mortar very fine ; mince a Sweetbread very small, and stowe all this together in good Gravy, and put in a little scalded Parsly minc'd ; stowe it with a Duck or two half-roasted, till enough ; stowe French Manchet dry'd in Gravy, and put in the Bottom of your Dish ; fill up your Dish, put in your Ducks, and garnish your Dish with whole Onions, boil'd down and stov'd in Gravy ; put up and down in your Pottage after dish'd, some whole Onions ; put sliced Lemon round, and serve it.

POTTAGE of S A G O E *with* S Q U A B S.

FIRST take some Spinach, Sorrel, Lettice, Purflane, and green Onions ; mince them, and pass them in brown Butter thicken'd ; put to it half Broth and half Gravy ; stowe in it three Ounces of Sagoe, and stowe in it likewise your Squab-Pigeons ; you may put in Eight, or a Dozen if small ; dice in a Sweetbread or two, and a few small Forc'd-meat Balls ; then stowe up an Ounce of Sagoe in good Gravy till thick ; stowe French Manchet dry'd in Gravy, and put in the Bottom of your Dish ; put in your Pottage, lay in your Squabs, and lay the thick Sagoe up and down in Spoonfuls ; garnish with scalded Spinach, Forc'd-meat, and sliced Lemon, and serve it away hot.

CAPONS *in white Broth.*

FIRST make a Stock of Broth with a good Knuckle of Veal ; season it with a Faggot of sweet Herbs and Parsly, some Salt, two or three Blades of Mace, a Race of Ginger, a Stick of Cinnamon, and a few Cloves ; boil in it likewise your Capons, but let them be boil'd white, and not too much : Strain off your Broth, and let it settle ; then take the clearest of it and put it in a Sauce-pan or Stew-pan, as much as will fill your Dish ; stow in it some Chestnuts blanch'd cut in Halves ; some Pistachoe Nuts blanch'd ; slice in a Quarter of a Pound of Citron ; then beat half a Pound of Jordan Almonds blanch'd, beat them very fine, and when your Broth hath stov'd a while, put them in ; and then have in readiness some Lumps of Marrow dipt in Yolks of Eggs and Sugar, and fry'd in clarify'd Butter ; then make a Cawdle with some of your Broth, the Yolks of eight or ten Eggs, or more, according as the Quantity is, or Largeness of your Dish ; put in Sugar, some Sack, some beaten Cinnamon and Nutmeg, and sweeten that enough to sweeten all the rest ; then put it into your Broth, and draw it up over a gentle Fire till pretty thick, as you do Cream or Butter ; put in the Bottom of your Dish some sliced Naples Bisket, or thin Slices of French Manchets, fill up your Dish, put in your Capons, and lay up and down all over some Slices of Citron, some Erin-goe Roots, some Suckets ; and garnish with Suckets, preserv'd Barberries, Portugal Eggs, and sliced Lemon, so serve it away very hot

PLUMB POTTAGE, *or* CHRISTMAS POTTAGE.

FIRST make a good Stock of Broth of Beef and Mutton, no Veal ; make it strong, season it with some whole Pepper, Cloves and Mace, and Cinnamon and Ginger, a Bunch of sweet Herbs, and boil it down well, and then strain it for Use ; then boil off some good Prunes, and save some of them whole to garnish with, pulp the rest, and strain them out into your Broth ; then grate some Kitchen Bread, put it in, and stow that and your Prunes together ; then put in a Bottle of Claret ; then put in Raisins pick'd, and Currants wash'd and pick'd very clean ; put in a good many, and stow them up while plump ; then season it well with Sugar, and if it be not colour'd enough, put in a little Socho in a Cloth, or a little Cochineel dry'd and beat or bruise'd ; some put in Sack, and Musk and Amber prepar'd, but you may do as you please for that : When done, put in diced Bread, fill up your Dish, and lay in some Marrow Bones trim'd and boil'd, and garnish with fine Sugar about your Dish Brims ; lay on some boil'd Prunes, and round them sliced Lemon ; squeeze one over, and serve it.

To make a STOCK for FISH POTTAGES.

TAKE a Skate or Thornback, half a Dozen Plaice and Flounders, some Whittings, and a Piece of fresh Cod ; or you may take in Land Fish, Trouts, Tenches, Carps, and Eels ; clean all very well, and boil 'em down in fair Water ; season with whole Pepper, Ginger, Cloves, and Mace ; put in a good Faggot of sweet Herbs, a Handful of Parsly, a Root or two of Sellery, some Onions, and a few Leeks ; put in a French Manchet or two cut in Slices ; boil all very well down, and then strain it out, forcing some of it through your Strainer ; put in some Salt
and

and then fry a little flat Fish off brown and crisp, being well flower'd, and dry the Fat of them, and stowe them down in some of your Stock, and that will be a little brown; then strain it out for Use.

*To make GRAVY Meager, or Meager SOUP for
FISH POTTAGES.*

TAKE Carrots, and slice them or dice them, and fry them off brown in clarify'd Butter; take them out on a Sieve to drain; then put to them boiling Water; season with Pepper, Salt, Ginger, Cloves and Mace, a Faggot of Sweet-herbs, some Onions, a Handful of Parsly, and a Root or two of Sellery; stowe it down, and strain it out for your Use; put in two or three Slices of Lemon.

*To make FORC'D-MEAT of FISH, for FISH POT-
TAGES, or other Dishes.*

TAKE a Piece of fresh Cod, or six Whittings, fley them: Take the Fish from the Bones; take an Eel or two, and take the Skin off; take the Fish of that; take a Quart of Oysters, set them, and beard them; take a few Mushrooms, three or four Anchovies, a few Morelles scalded; mince all these very fine; season with Pepper, Salt, Nutmeg and Ginger, some Onion, Shallot or Rocambole, some Thyme and Parsly minc'd: And after it is well minc'd, work it up with a little Cream, or thick Butter, grated Bread and the Yolks of Eggs, with a White or two; work it well together into a Ball, and use it as you have Occasion.

FISH POTTAGES.

CRAY-FISH POTTAGE.

TAKE your Cray-Fish and wash them, and boil them; two hundred will do pretty well, if not too small; if small, three hundred: When boil'd, pick out all the Tails whole, and put them by themselves, and save the Shells; pull out the small Legs from the Bodies, leaving the two Claws on, and save the Body Shells whole; save all the Spawn, and put the Shells and Spawn into a Mortar with the small Legs, and beat them very fine; and if there be not Colour enough, take the Spawn and Red of a Lobster and beat with it; put to it some of your Fish Stock, and strain and force all the Quintessence of it through a Strainer; put to it the Tails of your Cray-Fish; then take a Brace of Male Carps, cleanse them, and save the Milts, put them to your Tails; then sleigh your Carps; take off the Fish from the Bones, and leave the Head, Bone and Tail whole; hash half the Fish of your Carps, and pass it off quick in a little brown Butter: Take it out, and take Fat from it, and put it to your Tails and Milts, with a little scalded Parsly finely minc'd; then make a Forc'd-meat of the rest of your Carps, and put in the same Ingredients and Seasoning as is mentioned in the Fish Forc'd-meat in the Page preceding; Make some small Forc'd-meat Balls and put to your Tails; take the Skins of your Carps, and wash them in the Inside with the Yolk of an Egg, and lay forc'd Fish over them, and rowl them up; then lay Forc'd-meat over the Bones of your Carps, and make them up in the same Shape as a Carp; wash them over with the Yolk of an Egg; put them in a Petty-pan with a whole Bottom, and put your forc'd Skins to them, and bake them in a gentle Oven, or a French.

French Oven; then force your Body Shells, and stowe them up in some of your Stock; then take French Manchet, slice it and dry it, and stowe it up with some of your Fish-Gravy; put in some of your Stock to help fill up your Dish; stowe it well, and lay in your Carps, and make a Rim of forc'd Fish round the Edge of your Dish: Lay round your forc'd Bodies as thick as you can, and then a Row of slic'd Lemon; then have your Tails and Hash stov'd up very gently, and take Care it does not curdle, and head your Pottage all over with it; lay your Milts whole on your Carps, and cut your forc'd Skins in Pieces, and lay here and there, and put a little boil'd Sellery round the Edge, and lay over some slic'd Lemon, and serve it away hot.

✧ *Another Way to make Cray-Fish Pottage is, to make your Stock of Pease; as follows.*

TAKE either old Pease, or green Pease, according as the Season of the Year is; boil them down, and season them with whole Pepper, Salt, Ginger, Cloves and Mace, put in a Handful of Parsly, some Sellery, and some Onions, or Leeks; boil it down, and then pulp your Pease with the rest, but let it be pretty thick; then take off your Fish-Gravy and some of the Stock, and stowe your Pulp in it, with a little scalded Parsly and scalded Sellery added; you may force Carps for it, as before, or else put only the Heads of your Carps in the Dish: Put in forc'd Fish-Balls, and stowe French Manchet dry'd; put in your Soup, and head it with a Coolio made exactly as for the Pottage before mention'd: Garnish your Dish with the same Sort of Garnishing as the other, and serve it away hot.

Another

Another Way to make Cray-Fish Pottage is with Roots, the Stock whereof is made as the Grazy Meager before mentioned.

TAK E Carrots, and other Roots and Herbs, and when boil'd, strain off for Use ; stove some French Bread in this when dry'd, enough to fill up your Dish, and put in the Middle a French Manchet forc'd, with Fish Forc'd-meat ; stove it up in your Soup, and the Coolio, and garnish the same as for the Pottages before.

POTTAGE of LOBSTERS.

TAK E your Lobsters, after boil'd, and then take out the Fish of the Legs and the Tails, and hash it ; pass it off in brown Butter thicken'd ; put in a little scalded Parsly minc'd, and an Anchovy ; beat up the Shells and Spawn of your Lobsters, and strain it, and force it through your Strainer with some of your Stock of Fish Broth ; put to it the Body of your Lobsters minc'd small, and the Tails of a hundred of Prawns, or a Pint of Shrimps pick'd and wash'd ; stove this up for your Coolio ; put some of your Stock of Fish Broth, and some Fish Gravy, to your Hash ; make some forc'd Balls, and stove it up ; put French Manchet stov'd in the Bottom of your Dish, and fill up your Dish with the Soup ; put in the Middle two roasted Lobsters, or the Bodies fill'd with Ragoust Lobsters, or put in Lobster Loaves ; head it with the Coolio, and garnish with scalded Parsly and sliced Lemon ; serve it hot.

POTTAGE of CARPS.

TAKE a Brace of good Carps, Male if you can; scale them and fley 'em; save the Milts whole; take the Fish off the Bones, and make a Hash of it; pass it in brown Butter thicken'd; take it from the Fat, and save it; put to it some of your Fish Gravy, and the Milts of your Carps; put in some forc'd Fish Balls; save the Heads of your Carps to stowe in your Breth, to put in the Dish at last: Take a little Sellery, a little Spinach and Sorrel, and some green Onions, mince these, and a little Parsly, and pass them in brown Butter thicken'd till tender; then put in your Fish Stock, as much as will fill your Dish; stowe it up with the Heads of your Carps, and an Anchovy or two; stowe French Bread dry'd for the Bottom of your Dish, fill up your Dish with the Soup, put in your Carps Heads, and head it with a Coolio made with your Hash; let it be pretty thick, and garnish with scalded Spinach, forc'd Fish, and slic'd Lemon.

POTTAGE of EELS and TENCH.

TAKE some small Eels, and cleanse them, and boil them down for a Stock, and season them in your Stock, with the same Ingredients as you do your Stock for other Fish Pottages; strain it out, and force the Goodness through your Strainer: Take a Brace, or three Tenches; cleanse them, and fley them; leave the Heads, and Tails, and Bones whole; hash half the Fish, and pass it off in brown Butter thicken'd; put to it some of the Stock of your Eels, an Anchovy or two, a Faggot of sweet Herbs and Parsly, a large Onion stuck with Cloves; you should hash an Eel in likewise, and stowe up this for your Coolio; make a Forc'd-meat of the rest of the Tenches, as
 you

you do for other Fish Pottages ; then force the Bones of your Tenches, wash them over with the Yolk of an Egg, and bake them in a gentle Oven, and bake an Eel with them, hack'd and cut in Pieces, and season'd ; stove French Manchet in the Stock of your Eels, and so put it in your Dish, filling it with your Stock ; stove it a little, and head it all over with your Coolio ; put in your forc'd Tenches, lay the Eel about, and garnish with Refoles of forc'd Fish fry'd, and slic'd Lemon.

POTTAGE *of* WHITINGS.

FIRST make a Stock of Whitings, and season it well with Ingredients, as other Fish Pottages, and strain it, and force it through your Strainer : Take some scalded Parsly minc'd, and make a Ragoust of old Onions, and season it, and strain it ; put in your Parsly, and half a Dozen Yolks of Eggs boil'd hard and minc'd, and a few forc'd Fish Balls : Make a Coolio of this ; stove French Bread in the Stock, fill your Dish, and head it with your Coolio ; lay in some Whitings fry'd, fley'd, and turn'd round, and garnish with poach'd Eggs, and slic'd Lemon.

POTTAGE *of* COCKLES *and* MUSCLES.

TAKE your Cockles and Muscles, and wash them ; set them, and pick them very clean, and besure to take the Beards out of the Muscles : Take some of them both and beat in a Mortar, with the Spawn, Shells, and Legs of a Lobster ; put to them some of the Stock of Fish Broth, and strain them, and force the Goodness through your Strainer ; put the rest of your Cockles and Muscles into this, with the Body of your Lobster minc'd, and stove this up for your Coolio ; stove French Manchet in Fish Broth, and put it in the Bottom of your Dish ; put in some scalded Parsly, and a little boil'd Sellery minc'd ;

fill up your Dish with Fish Stock, and head it with your Coolio all over; cut off the Top of a French Manchet, pull out the Crumb, and fry the Loaf in clarify'd Butter; make a Ragoust of the Claws and Tail of your Lobster, and fill the Loaf, and put in the Middle of your Dish; garnish with scalded Parsly minc'd, and slic'd Lemon, so serve it hot.

POTTAGE of OYSTERS.

TAKE your Oysters, about a Gallon of the largest, set them, and wash and beard them only for to fry; leave some of the largest with the Beards on; take some of the smallest, and all the Beards, and beat them in a Mortar with the Spawn of a Lobster; put to them some Fish Gravy, and strain them, and force them through your Strainer; save this for your Coolio: Mince some of your bearded Oysters and put in, and the rest whole; put in some scalded Parsly minc'd, and a Faggot of Thyme, an Anchovy or two, and a little red Wine; you may likewise put in the Body of your Lobster minc'd, and stove it up; stove French Manchet dry'd, and put in your Dish; put in some Fish Broth, and stove it, and head your Pottage with the Coolio; put in the Middle of your Dish an Oyster Loaf open, with a Ragoust of Oysters in it, and lay round it a Dozen of Yolks of Eggs poach'd in Fish Gravy; garnish with Oysters fry'd in Batter, and slic'd Lemon, and serve it away hot.

POTTAGE of STURGEON, *Fresh.*

TAKE a good Piece of fresh Sturgeon, and boil some of it for a Stock; season it as other Fish Pottage; cut some of the Lean into Collops, and draw Gravy from that as from Flesh, with some of your Stock: Take some Sellery, some Sorrel, a little Parsly, and some Onions; mince these, and pass them in
brown

brown Butter thicken'd ; put to them Fish Gravy of Sturgeon ; hash some and put in, and make some Forc'd-meat Balls of some, and force a Piece and roast it to put in your Dish ; stove French Bread, and fill your Dish ; put the Roast in the Middle, and garnish with some broil'd, and Lemon.

POTTAGE of RED HERRINGS.

FIRST make a Stock of Meager Soup, with Herbs, and Roots, and Bread, and season it with the same Seasoning, but not too much Salt : Take six Red Herrings, and broil them, and beat them in a Mortar ; put to them some of your Stock, and strain and force them through your Strainer ; make a Ragoust of old Onions, and strain them into the rest ; take a little Sellery and Endive, a little Spinach, Sorrel, and Parsly ; mince them, and pass them in brown Butter thicken'd till very tender ; put all together, and stove it up ; put in fry'd French Manchet, dish it up, and broil some more Red Herrings, and lay them round your Dish ; and garnish with sliced Lemon, and scalded Spinach.

Meager POTTAGES and SOUPS.

POTTAGE of PEASE, *Meager*.

TAKE of the best old Pease in Winter, in Summer take green Pease, and boil them down for a Stock, and then pulp them through a Cullender or Strainer with the Liquor ; then take Sellery, Endive, Spinach, Sorrel, Charvil, Onions, and Mint, and mince these, but not too small ; pass them in brown Butter thicken'd till tender ; then put to them your Pulp
and.

and Broth, and season them with Pepper, Salt, Cloves, and Mace; put in a Faggot of sweet Herbs and Parsly; stow all well together, and when almost boil'd enough put in a Pint of Cream, or good Milk; let it boil up, and cut French Bread in Dice, and fry it in clarify'd Butter, and put into your Soup; put it in your Dish, put a French Manchet stov'd up in it, and garnish with scalded Spinach and slic'd Lemon, and serve it away hot.

POTTAGE of NANTEELS,

Y IS made the same Way, and season'd all with the same Ingredients, only save some of your Nanteels, and blanch them, and make a little Coolio with them to head your Pottage at last; and garnish with the same.

POTTAGE of ASPARAGUS, *Menger.*

FIRST take Spinach and Sorrel, Parsly, Lettice, and Onions; boil all these down in fair Water very well with some Sprue, that is, small Asparagus, amongst them; season it with whole Pepper, Cloves, and Mace; put in a good Faggot of sweet Herbs, French Bread, a Manchet cut in Slices; boil it well and strain it out, and force all the Green and Goodness through your Strainer; and this is for your Stock: Then take some Asparagus, and boil all the green part of them; then bruise them in a Mortar, and so strain all the Goodness from them with some of your Stock; and then take the Heads and Tops of more Asparagus, and stow up in that for a Coolio: stow French Bread, and fill up your Dish with your Stock; head it with your Coolio; take a French Manchet scoop'd, and fry'd off in clarify'd Butter; make a Fricassly or Ragoust with the Tops of Asparagus, and fill it up: garnish with some scalded Asparagus and slic'd Lemon, and serve it hot.

SPRING POTTAGE, *Meager.*

MAKE your Stock as before mention'd, and season it with the same, leaving the Asparagus out ; then take Spinach, Sorrel, Lettice, a little Sellery and Endive, a little Parsly and Charvel, and some Onions or Leeks ; chop these, but not too small ; then pass them in brown Butter thicken'd until they are very tender ; put to them some of your Stock, as much as will fill your Dish ; stove it well, and then put in a Pint of Cream, and stove it a little longer ; stove in it a whole Manchet to put in the Middle of your Dish ; fry some French Manchet dic'd, and put in ; and at last beat up the Yolks of six Eggs in a little Cream, and draw it up thick, and dish it with your Loaf in the Middle ; garnish with scalded Spinach and slic'd Lemon, and serve it away hot.

POTTAGE of CARROTS and TURNIPS, *Meager.*

TAKE your Carrots and Turnips and cut them into Dice, and fry them brown ; boil off some, and bruise them in a Mortar ; put to them some Meager Stock, and pulp them through a Cullender or coarse Strainer ; put as much of your Stock to them as will fill your Dish ; stove them up, and put your fry'd ones with them ; stove some Cabbage Lettice with them ; stove French Bread for the Bottom of your Dish, and put a stov'd Loaf in the Middle ; cut your Lettice in Quarters to lay up and down, fill up your Dish, and garnish with Carrots and Turnips raced off finely, or in handsome Slices, and slic'd Lemon, so serve it hot.

CABBAGE SOUP, Meager.

FIRST make a Stock as before ; then take some Cabbage, cut it in Quarters, or less, and boil them down pretty tender ; take some and bruise it in a Mortar, and pulp it, and put as much of your Stock to it as will fill your Dish ; stove it together : Then take some of your Quarters, not too big, and put them in a Stew-pan, or flat Sauce-pan, and stove them up with some brown Meager Gravy thicken'd, and well season'd ; stove French Manchet for the Bottom of your Dish, fill it up, and lay your Cabbage in your Soup ; garnish with Cabbage and slic'd Lemon, and serve it hot.

CUCUMBER SOUP, Meager.

FIRST pare your Cucumbers, and cut them in Pieces, and boil them tender ; bruise them, and force them through a Strainer ; put Meager Gravy to them ; then take seven or eight Cucumbers, and pare them, cut out the Seeds, slice them, fry them brown, and ragoust them with some Onions brown ; put them to the Pulp you have strain'd, and stove them ; put in fry'd French Manchet, and force half a Dozen Cucumbers scoop'd, with a little forc'd-meat made of soft Herbs, and stove them ; dish, and put them in the Middle, and garnish with Cucumbers and Lemon.

POTAGE of SAGO, Meager.

TAKE Spinach, Sorrel, Lettice, and Parsly, and mince these with a few green Onions ; pass them in brown Butter thicken'd till tender ; take of your Meager Stock, and put to them as much as will fill your Dish, and stove it together ; put
in

in two Ounces of Sagoe, and stove with it; then take some Asparagus Tops, and an Ounce more of Sagoe; brown a Piece of Butter more, and thicken it; put in some Stock of Broth, and your Asparagus and Sagoe, and make a Coolio to head your Soup, and stove French Bread for the Bottom of your Dish; put a Loaf in the Middle, fill up your Dish, and have a little Sagoe stov'd by itself in some of the Broth, and tincture it with a little Saffron, and lay in Spoonfuls on the Head of your Pottage; you may put in a little Garlick if you please, but not too much.

Barley, Rice, and Vermajelly Soups are made the same Way; and garnish with scalded Spinach and some slic'd Lemon, and serve it away hot.

POTTAGE LA FROMAGE, or POTTAGE of CHEESE,
Meager.

TAKE Sorrel, Spinach, Lettice, Charvel, and Onions, and mince them; pass them in brown Butter thicken'd till tender; put to them of your Meager Broth as much as will fill your Dish; put in the Yolks of eight or ten Eggs minc'd, boil'd hard; put in half a Pound of Parmasan Cheese grated, or else good old Cheshire Cheese grated; stove this up well together, and stove French Manchet slic'd and dry'd for the Bottom of your Dish; put in your Soup, with a Loaf in the Middle, lay over eight or ten poach'd Eggs, strew some grated Cheese all over pretty thick, and give it a Toast with a hot Iron; garnish with scalded Spinach and Lemon, and serve it hot.

POTTAGE *Broxen* of HERBS and ROOTS.

T TAKE Carrots and Turnips, and cut them in Dice, flour them, and fry them off brown in clarify'd Butter; drain them from the Fat, and put to them of your Meager Broth, and make a brown Gravy from them; then take Sellery, Endive, Spinach, Sorrel, Lettice, Parsly, and Onions; chop these together, not too small; put to them as much of your Gravy as will fill your Dish: When you fry your Turnips and Carrots pulp some of them, and put that in to help thicken your Soup; make a little Ragoust of Onions, and put in strain'd; you may make a few Forc'd-meat Balls of soft Herbs, work'd up with Bread and Eggs, and season'd, and put in; stowe all well together; put in French Bread fry'd, and dish it; put a Manchet stov'd in the Middle, and garnish with scalded Spinach and slic'd Lemon.

Sweet POTTAGES or SOUPS.

POTTAGE of MILK, *which may be properly the Stock to all Sweet Pottages that Milk is used in.*

TO make this, boil up two Quarts of fair Water, and thicken it with Oatmeal, as you do Water-Gruel, and put in some Spice, as a Blade or two of Mace, a Stick of Cinnamon, and a Slice or two of Nutmeg: When it is well boil'd, and very thick, put in two Quarts of Milk; boil it up and strain it if you please, and season it with good Sugar, and draw it up thick with the Yolks of half a Dozen Eggs; slice French Manchet in it, and dish it, and serve it away hot; you may garnish
with

with Eggs whipt up to Snow, and laid round your Dish, and harden'd before the Fire, or garnish with Portugal Eggs.

If you make *Soup of Sagoe, Vermajelly, Rice, or French Barley*, boil off any of these very tender, and make your Milk Soup strain'd, your Stock; put in your Sagoe, or any of the other well boil'd, and season it with Sugar, and draw it up with Eggs; you may tincture some of it with Saffron; and you may likewise, if you please, put in a little Musk and Amber prepar'd, and slice in Naples Bisket or French Bread, and garnish with Portugal Eggs and Suckets, or some wet Sweetmeats, as Barberries, or Currants on Stalks.

SOUP of ALMONDS or PISTACHOES.

LET your Stock be of Milk boil'd and thicken'd as before, and strain'd; then take a Pound of Jordan Almonds and blanch them, and beat three Parts of them very fine in a Mortar; then put them into your Stock, and boil them up a little, stirring them all the while; then thicken it at last with some Yolks of Eggs beat well in some Cream and a little Orange Flower Water; slice some Mackroons in your Dish, and put in your Soup; put a French Loaf in the Middle soak'd a little while in your Soup, and stick it all over with blanch'd Almonds: Make your Pistachoc Soup the same Way, and garnish with Portugal Eggs and Suckets, or other wet Sweetmeats you think fit.

POTTAGE of GREEN PEASE Sweet.

FIRST take the Shells of your Pease, and beat them very well in a Mortar, and strain them out, and save the Juice and put into your Stock made of Milk, as before; then boil

F 2

down

down some young Pease, and save some to put over your Soup at last ; pulp the rest, and put into your Stock, and stowe it up ; boil some Spinach and Mint in a little Water, and strain it out, and beat it in a Mortar, and force it through a Strainer, and stowe that with it likewise ; put in some Sugar, and dice in some French Manchet ; put a Manchet stov'd in the Middle, and put over your young green Pease, and garnish with scalded Spinach and slic'd Lemon.

B O I L'D M E A T S.

BEEF ROYAL, or BEEF A LA DOBE. C

TAKE a Surloin or Rump of Beef, or a good Buttock, either of these ; take out the Bones, leaving the Meat as whole as you can ; then lard it pretty thick with gross Lard, season'd with Pepper, Salt, Cloves, and Mace, and some Thyme and Parsly minc'd ; then pass it off brown in a Stew-pan with Butter, or brown it upon a Spit very quick at a hot Fire ; brown a Piece of Butter, and thicken it with fine Flower ; put half Broth half Gravy into the Stew-pan or Vessel you do it in, as much as will just cover your Beef ; you may put in a Pint of red Wine ; season it very well with Pepper, Salt, Cloves, and Mace ; put in a good many Onions, and a good Faggot or two of sweet Herbs ; put in some Carrots in Quarters, some Turnips quarter'd, and some Cabbage ; let it stowe or simmer over the Fire five or six Hours, till mighty tender, then lay it in your Dish ; lay some of your Cabbage, Carrots, and Turnips round it, and some Cabbage Lettice forc'd, some Slices of Forc'd-meat, or Andoolies broil'd and cut in Pieces ; then have a Ragoust made with fry'd Carrots and Turnips, some Pallats and Sweetbreads dic'd, Chestnuts blanch'd and boild, and Forc'd-meat Balls ; put
this

this all over, and garnish with Petit Patties, and slic'd Lemon, so serve it hot.

BEEF A LA MODE, or BEEF Stov'd Brown.

TAKE the Rump or Buttock, and cut it in Pound or half-Pound Pieces, and lard it through with gross Lard season'd, as before; you may either pass it off brown or not; put it in a Pot well tinn'd, or into a strong Earthen Pot; season it well with Pepper, Salt, Cloves, and Mace, Thyme and Parsly minc'd, and a good many Onions; put in some Bay Leaves, and stowe this very gently with good Gravy and a little red Wine, or you may do it in an Oven, and let it be very tender; put in some fat Pieces with it: When it is done, take the Fat off from it, and brown a Piece of Butter, and thicken it with fine Flower, and put it in to your Beef; squeeze in a Lemon, and shake it together to thicken it a little, and you may either serve it hot or cold in the same Gravy: Garnish with slic'd Lemon. You may do a Rump, Surloin, or Buttock whole if you please.

BEEF LA TREMBLOUR.

TAKE a Rump or a Surloin of Beef, and bone it; leave it as whole as you can, and then lard it with season'd gross Lard, and force it between the Lard with a good strong season'd Forc'd-meat; pass it off brown in a Pan; put it in a Boat Pan, or pretty deep Stew-pan; season it well with Pepper, Salt, Cloves, Mace, Onions, and sweet Herbs, and put to it half Broth half Gravy, as much as will just cover it; cut a Carrot or two in Pieces and stowe with it, and a few Bay Leaves; cover it: You should have a false Bottom under it to take it up when enough, for it must stowe till it is so tender, that it will tremble or shake like a quaking Pudding; stew some Quarters of Cabbage

bage up in Gravy season'd, make a Ragoust with Pallats and Sweetbreads dic'd, some Forc'd-meat Balls, and a few Mushrooms; lay your Quarters of Cabbage round, and your Ragoust in Heaps between, and garnish with Resoles of Forc'd-meat fry'd and slic'd Lemon.

BEEF *Stew'd or Stov'd.*

TAKE of the thin Brisket, or thick Flank, or the Sticking Piece, or the Ox Cheeks bon'd; cut it in Pieces of a Pound Weight; wash it well, and boil it in as much fair Water as will just cover it, and before to scum it very clean; then season it well with Pepper, Salt, Cloves, and Mace, Onions and sweet Herbs; after it is scum'd, put in some good Gravy, and let it stove very gently till very tender; stove with it some Cabbage or Savoys, some Turnips and Carrots in Quarters, and when very tender put it in your Dish; lay your Cabbage, Turnips, and Carrots about, and pass off in brown Butter thicken'd some Sellery, Spinach, Sorrel, and Lettice, and stove them in Gravy with fry'd Carrots and Turnips, and head your Beef with it at last: Garnish with Carrots and Turnips slic'd, and slic'd Lemon.

3. BEEF OLIVES, *and* BEEF GRISKINS *Ragoust.*

TAKE a Rump of Beef, and cut it into large Griskins or Collops, a Quarter of an Inch thick; hack them well, and wash over with the Yolk of an Egg only them that are for Olives, then lay over a Slice of larding Bacon very thin; then wash over your Bacon with an Egg, and lay over some good season'd Forc'd-meat made of Beef or Veal; roll them up, and tie them down close; season them well with Pepper, Salt, Cloves and Mace: Thyme and Parsly minc'd, some Onion or Shallot, or Recambole; put to them good Gravy, and stove them gently

gently till very tender, and thicken them at last with a little brown Butter.

Griskins are done the same Way, but not so long a doing; dish them in their own Gravy, and garnish with fry'd Forc'd-meat and slic'd Lemon.

✶ VEAL A LA MOUF, or Stov'd Brown.

TAKE a Phillet of Veal, you may do it whole, or cut it in Pieces of half Pounds each; lard it through with gross Lard, season'd with Pepper, Salt, Cloves, and Mace; put it in a Pot or Stew-pan; put to it good Gravy, a Faggot of sweet Herbs, and some Onions; put in a few Bay Leaves, and a little Mushroom Powder; cover it close, and stow it till very tender, or do it in a gentle Oven: When done take off the Fat, and brown a Piece of Butter, and thicken it; put it in to your Veal, and shake it together to thicken it; serve it in its own Liquor, and garnish with Petit-patties and slic'd Orange or Lemon, and serve it hot; and you may keep it in the Gravy, and slice it out cold, and serve it.

VEAL LA CASTROL.

TAKE a Phillet of Veal, or a Loin, take off the Kidney; either of these Joints are proper; lard it through with gross Lard well season'd, as before; do not lard it too thick, and force it between the Lard with a good Forc'd-meat well season'd, with Oysters work'd up amongst it; wash it over with the Yolks of Eggs and thick Butter, and season it over; put some Thyme and Parsly minc'd over it; then butter a coarse Cloth and wrap it close in and pin it up; wet your Cloth well over, and get some soft Clay over your Cloth, and then put it in hot Embers, and cover it well over; let it lie three Hours,
or

or longer, till it be very well enough ; then take it out of your Cloth, and dish it, and have in readiness a Ragoust made of Sweetbreads, Mushrooms, Morelles, and Trouffles, and good Gravy ; put it over it, and garnish with Forc'd-meat, fry'd Bacon, and some slic'd Orange or Lemon, and serve it hot.

V E A L S A T T O O T.

TAKE a Loin or a Breast of Veal fair cut, and bone it ; lard it, and season it pretty well, and roast it off brown till half enough ; break the Bones well ; then lay some Sheets of Bacon in the Bottom of a flat Stew-pan or Petty-pan, lay on your Veal, and lay a Forc'd-meat all round the Veal to the Edge ; then make a Ragoust of Pallats, Sweetbreads, Mushrooms, Morelles and Trouffles, and Artichoke Bottoms cut in Pieces ; tois it up thick with good Gravy, and put it all over your Veal ; then lay a Sheet of Forc'd-meat all over that, wash it with the Yolk of an Egg or two, and bake it ; and when it is done, cut a little Hole, and put in some good Gravy, a little thick Butter, and the Juice of an Orange ; garnish with Andoolies broil'd and cut in Pieces, Petit-patties, and some Orange or Lemon slic'd, and serve it away hot.

V E A L *Ragoust, or Dob'd.*

TAKE a Breast of Veal or a Phillet split in two ; if a Breast, break the Bones very well, and lard it with gross Lard, season'd as before mention'd ; roast it off quick and brown till half roasted, or pass it in a Stew-pan ; then brown a Piece of Butter, and thicken it a little with fine Flower, and put to it as much Gravy as will cover it ; put in three or four Bay Leaves, stove it gently till it is very tender and brown ; put in three or four Slices of Lemon to quicken it ; then dish it, and have a Ragoust made of Pallets, Sweetbreads, some Chesnuts blanch'd,
some

some Morelles and Trouffles, and Forc'd-meat Balls, and head it all over : You may force and collar a Breast of Veal likewise, and roast and lay it in Slices round, and garnish with Petit-patties, and slic'd Orange.

CALF'S HEAD *Hash'd.*

TAKE your Calf's Head and split it, and cleanse it very well, and boil it off three Parts enough, one Side you may boil till it is enough ; and then take it out and carbinado it, wash it over with the Yolk of an Egg, and dredge it over with grated Bread, Pepper, Salt, and Thyme and Parsly minc'd, and broil this ; the other Side take off the Bones, and hash it with the Tongue into long thin Slices ; brown a Piece of Butter and thicken it ; put in good Broth and Gravy together, and put in your Hash ; season it with Pepper, Salt and Nutmeg, Thyme and Parsly minc'd, some Onion, or Shallot, or Rocabole ; put in a Quart of Oysters set and bearded ; put in some Capers minc'd, and some small Buttons of pickled Mushrooms ; put in a Pallat and Sweetbread dic'd, and if you please a few Morelles and Artichoke Bottoms quarter'd ; stove it up, squeeze in a Lemon, put in a little thick Butter, toss it up, and if it be not thick enough, beat up two or three Yolks of Eggs in either white or red Wine, and toss it up thick ; garnish after dish'd with Forc'd-meat roll'd up in Veal Caul and bak'd, and the Brains first set and season'd, and dipt in Eggs and fry'd, and fry'd Bacon and Oysters dipt likewise ; and lay all round Orange or Lemon slic'd ; serve it hot.

SCOTCH COLLOPS, *and* FRICASSY of VEAL.

TAKE of the best Part of a Phillet of Veal, and cut it into thin Collops, and hack them very well; lard some of them with fine Lard; then cut the rest of your Veal into thin little Pieces for your Fricassy; fry off your Collops that are not larded very quick and brown, and take them out, and fry off your Fricassy in the same Stuff quick; then thicken the same with a little Flower; season with Pepper, Salt, Thyme and Parsly minc'd, an Onion or Shallot; put in Broth or Gravy, some Oysters fet and bearded, your Collops, some Pallats, Sweetbreads, Mushrooms, Morelles and Trouffles; tofs it up thick if brown without Eggs, if white with the Yolks of Eggs beat up in white Wine, and a little thick Butter; broil or fry your larded Collops by themselves, dish and lay the Collops round the Fricassy, put the Udder forc'd and larded in the Middle, and garnish with Resoles of Marrow and slic'd Lemon.

PULLETS *with* OYSTERS.

TAKE your Pullets and trufs them to boil; then singe them and lay them in Water; boil them off white; then take a Quart of Oysters, fet them and beard them, and take a Piece of Butter and pass it Gold Colour, with a very little Flower; put in your Oyster Liquor and Oysters, and more Butter; squeeze the Juice of Lemon, so serve away.

TURKEYS

TURKEYS *with* SELLERY.

BOIL off your Turkeys ; then blanch your Sellery, and tie it up in Bundles and boil it off tender ; then cut it in Lengths about two Inches, and toss it up with thick Butter, a little Cream, and the Yolks of two Eggs ; season with Salt, and squeeze in the Juice of an Orange or Lemon, so serve it away with Slices of fry'd Bacon.

CHICKENS *with* TONGUES *and* COLLIFLOWERS.

TAKE four small Chickens, boil them off ; then take one Ox Tongue salted red, and boil off tender ; then boil off your Colliflowers, and lay your Tongue in the Middle, your Chickens round, and your Colliflowers between, with some dic'd Carrot and Turnip, and green Spinach ; and garnish off some fry'd Bacon and slic'd Lemon ; sauce it with melted Butter, so serve away hot.

HAM *with* CHICKENS *and* PIGEONS, *and* Roots *and* Greens *in* Colours.

BOIL off your Ham ; then take off the Skin, and wash it with the Yolk of an Egg, and strew over some Crumbs ; then lay it before the Fire to harden and brown, and boil your Chickens, and lay about with Colours of Roots and Greens between, so serve away ; send your melted Butter in Cups or Saucers.

TONGUES and UDDERS Roast.

* **Y**OU must boil off your Tongues and Udder first ; then stick your Udder and Tongue with Cloves, and wash the Udder with Eggs, and crumb it, and spit your Tongue and Udder and roast it ; then make a Sauce with half a Pint of Claret and four Ounces of Sugar, and boil it to a Syrup, with a Stick of Cinnamon. Another Way is with Crumb Bread, Claret, Sugar, and Cinnamon, and a Lit of Lemon Peel ; to serve away hot.

SHOULDER of MUTTON Disguis'd.

FIRST roast your Shoulder of Mutton three Parts ; then let it cool, and raise the Skin of it up until you come to the upper Joint of the Marrow Bone ; then cut it off, leaving the Handle and Skin whole ; then clash your Blade Bone, and season it with Pepper and Salt, and broil it ; then make a good Hash with the rest ; season with Shallots, Capers, Pepper, Salt, and sliced Cucumbers pickled ; then dish up your Hash, and lay the Blade Bone in the Middle, and your Skin over ; garnish with Mutton Cutlets, Horse-radish, and Pickles.

PHILLET of VEAL Stuff'd and Dob'd the plain Way.

FIRST stuff your Fillet on one Side, and lard it on the other ; then half roast it, or pass it in brown Butter in your Pan ; then put in a Pint of clear Broth, and a Quart of Gravy, and season with Pepper, Salt, Nutmeg, Cloves, and Mace, a Bundle of Thyme, Parsly, and Onions, three Slices of Lemon, and two Slices of Ham ; stove all well two Hours, then make a thick Sauce with some of the same Liquor, skim off the Fat, to serve away with some Slices of Orange round.

A CHINE

A CHINE of MUTTON Roasted, and Stewed
CUCUMBERS.

YOU may spit your Mutton with a Loop of Packthread, then raise off the Skin and roast it; then take your Cucumbers and feed them; cut them in Slices, and fry them brown with an Onion, then put in some Gravy and a little Vinegar: Season it with Pepper and Salt, and so serve it under your Mutton.

A PHILLET of BEEF Roasted and Larded, and
Stewed ENDIVE.

TAKE the Inside of the Surloin and lard it, and roast it; then take your Endive and tie it up in Bunches, and boil it off; then cut it in three Cuts each Bunch, and ragoust it in good Gravy: Season with Pepper and Salt, squeeze in a Lemon, and so lay it under your Mutton or Beef. You may do Sellery the same Way.

BEEF COLLOPS.

TAKE a Rump, or the Inside of a Surloin, and cut it in small thin Slices, and hack them well; then season with Pepper and Salt, and a little minc'd Shallot; then fry them off quick, and take the Fat from them; put in a Dash of Flower and a little Gravy, some Capers and Cucumbers; toss them up quick, and so serve them away.

MUTTON

MUTTON COLLOPS.

TAKE a Loin or Leg, and cut out the Strings and Sinews, then cut it small, and hack it, and toss them up the same Way as the Beef Collops: You may put in some chop'd Parsly and Thyme, and leave out the Pickles.

VEAL CUTLETS *Broil'd.*

TAKE a Phillet of Veal and cut it into Collops a quarter of an Inch thick, and wash them over with Butter, and season them with Pepper, Salt, Nutmeg, Crumbs of Bread, Thyme and Parsly chop'd fine; then boil them with some Slices of Bacon, and some of the Udder, and then dish them; sauce them with melted Butter and Gravy, and Juice of Orange; so garnish with Bacon, Udder and Orange.

A BREAST of VEAL Ragoust the plain Way.

LARD the middle Part, then half roast it, and stowe it down with good Gravy and Broth; season with Pepper, Salt, Nutmeg, Cloves and Mace; then, when tender, make a Ragoust with thicken'd Gravy and dic'd Sweetbreads and Force-meat Balls; squeeze in an Orange, and so serve away hot: Garnish with slic'd Orange.

OYSTER LOAVES, *the plain Way.*

TAKE the Crumb out, and save the Bit you cut out; then beard your Oysters, and toss them up in some of the Liquor, and some clear Broth, and some Crumbs of Bread; season with a little Nutmeg and Salt, and squeeze in a little Lemon; then
put

put it in your Loaves, and egg over the Hole, and cover it with the Piece, and fry them in clarify'd Butter; so serve hot.

*LAMB Forc'd and Roasted, and Stew'd SPINACH
and CUTLETS.*

TAKE a Leg, and take out the Bone and some Lean, and fill it with good Force-meat, and roast it; then take the Loin and bread them in Cutlets, and broil them, and stew your Spinach, and lay in Heaps, and your Cutlets between, and your Leg in the Middle; so serve away hot and quick.

*An HAUNCH of VENISON Roasted and Larded, and
VENISON SAUCE.*

TAKE the uppermost Part, and lard it where the Lean is, then roast it; you must cover it with a Mutton Caul and a Sheet of Paper, and then roast it; then make some Syrup of Claret, and serve it in Cups, and Gravy under the Venison; so serve it away hot.

A LAMB'S HEAD Hash'd and Broil'd.

CLEANSE your Head well; then save the Brains and Tongue; then boil it tender, and wash one half and mince the other with the rest, only save a Bit of Liver and fry with the Brains and Tongue and Slices of Bacon and fry'd Parsly; season your Hash with Pepper, Salt, Nutmeg, and some Vinegar, and toss it up thick; put your broil'd half in the Middle, and garnish with the rest, and slic'd Lemon; so serve away.

A LEG of PORK and PEASE.

TAKE a Quart of split Pease and tie them up, but not too close, then put them in the Pot with cold Water; and when almost boil'd, take them out, and open your Bag, and put in some Salt and dry'd Mint and a Bit of Butter, and tie them up again close, and boil them enough; then either boil or roast your Pork, and stuff it with Sage and Fat; season with Pepper and Salt, and serve away.

To Dress a COD'S HEAD, or TURBET.

PUT on your Fish-kettle, with Salt and Water, and two Onions, Horſe-radish, a Faggot of Thyme and Parsly, and a little Vinegar; then put in your Cod's Head, and skim it well as it boils; then make a good Sauce of Oysters, Lobster dic'd, Anchovies, Butter, Horſe-radish grated, Shallot minc'd, and Gravy; draw up all well and thickish; then fry some Toasts, and stick on your Fish, and drain it very dry before the Fire on a Fish-plate; then sauce it, and garnish with fry'd Fish of any kind, or some Slices of Cod fry'd crisp, and Parsly.

A SHOULDER of VENISON in Blood.

TAKE two Quarts of the Blood and mix it with Salt, or Mutton Blood, if you cannot get Venison Blood: Then put in a little Winter-favoury and Pepper, and let your Venison lie in this Blood six Hours; then take a Veal Caul, and lap all over, or a Mutton Caul, and so roast it.

Another

Another Way is,

YOU must set your Blood on the Fire until it is a little stiff, then cover it over with your Caul, and roast it.

A CALF'S HEAD Hash'd and Broil'd, the plain Way.

TAKE it and cleanse it, and save the Brains, and set them, and dip them in Yolks of Eggs, and fry them with Slices of Bacon and Parsly; then hash one Side only with dic'd, Sweet-breads, Mushrooms, and a few Capers; then broil the other half and lay in the Middle: You must flash it a little, and season with Pepper, Salt, and Crumbs of Bread; then Garnish with the Brains and Tongue, fry'd Parsly, Bacon, and Lemon, so serve away.

To make FISH SAUCE.

TAKE two Anchovies, two Shallots, a Spoonful of Catchup, and half a Spoonful of grated Horse-radish, and three Spoonfuls of Oyster Liquor, then put in two Pound of Butter: Draw this up thick; squeeze in the Juice of a Lemon; put in some dic'd Lobster, some Shrimps and Oysters; so serve away.

To Calver SALMON.

CUT it in round thin Slices, as you do Cod to crimp; then boil your Water with Salt, two Onions, a Faggot of Thyme and Parsly, and a Lemon slic'd, and half a Pint of White-wine Vinegar: Then boil all this and skim it; then put in your Salmon, and in four Minutes it is enough: Lay it on a Pye-plate, and send it away dry.

H

To

To Crimp COD.

TAKE your Water, and two Handfuls of good Salt, and boil it almost half an Hour; then skim it well; then put in your Cod in Slices, and boil it quick off; so serve it away.

To Stew SOLES.

YOU must skin them on both Sides; then half fry them; then brown off a Piece of Butter, thicken with a little Flower; then put in some good Gravy, and a little Rhenish-wine, and a few dic'd Lobsters: Then stow it half an Hour; then put in an Anchovy, and a little grated Horse-radish; so serve away hot.

COLLOPS, and EGGS.

TAKE twelve Eggs, beat them up; then cut some Slices of Bacon and mix in them; season them with Pepper and Salt, and fry it.

Another Way is,

YOU may poach your Eggs, and fry them in Collops of curled Bacon, and lay all over; or you may fry your Eggs in Hog's Lard or Oil, the Spanish Way.

An AMLET of EGGS.

TAKE twelve Eggs, beat them up with some Parsly, Thyme, and two Shallots; season with Pepper, Salt, and Nutmeg; then take a Piece of Butter, and fry it quick, as you do a Pancake; then serve away hot: Garnish with slic'd Orange.

A SHOULDER

A SHOULDER of MUTTON stuff'd with OYSTERS.

FIRST take your Oyfters, and fet them, and beard them; then take fome Parsly, Thyme, Pepper, Salt, and fome crumb'd Bread; mix all thefe well together; then take the Yolks of four Eggs; mix up your Oyfters in all this; then raife a few Holes, and stuff your Mutton with three Oyfters in a Hole; then cover with a Mutton Caul, and fo roast it gently: Garnish with Mutton Cutlets.

PULLETS *in* BLADDERS.

TAKE two Bladders of a Bullock, and Cut off the Top; then take your Pullets, and fill the Bellies with Oyfters and Lumps of Marrow roll'd in the Yolks of Eggs; season with Salt and Nutmeg; then boil them, and make a Sauce with thick Butter and Gravy, and what comes out of the Bladder when boil'd, and what is in the Bellies: Make up the Sauce, so dish up, and garnish with Lemon.

MUTTON ROYAL, *or* MUTTON A LA DOBE.

TAKE a Jeggot, or a Leg of good Mutton, lard it with gross Lard season'd, and force it between the Lard with good favoury Forc'd-meat; then half roast it, but let it be as brown as you can; then stov'e it down in good Broth and Gravy mix'd together enough to cover it, and put in two or three Carrots quarter'd, and some Bay-leaves, Onions, and a Faggot of sweet Herbs and Parsly: When well stov'd, dish it, and have some Cabbage stov'd in Gravy in Quarters, and lay round it; have a Ragoust of Pallats and Sweetbreads, Forc'd-meat Balls

and fry'd Cucumbers, and lay between your Cabbages in Heaps : Garnish with Forc'd-meat and slic'd Lemon.

MUTTON LA MARLE.

TAKE a Jeggot, or Leg of Mutton; lard all that Part that lies uppermost with midling Lard pretty thick, force it in some Places behind with good Forc'd-meat, and stop in between, here and there, an Anchovy boned ; then roast it, and baste it with Claret-wine, a little Elder-vinegar and Butter, season'd with Pepper, Salt, and Nutmeg, some Onions and sweet Herbs : When it is roasted enough lay it in your Dish; put in the Bottom a Ragoust made with a Quart of Oysters fet, a Sweet-bread or two dic'd : Ragoust them in Gravy, and toss them up at last with the Yolk of an Egg : Lay round it some Cutlets of Mutton grill'd, and garnish with Petit-patties and slic'd Lemon, and serve it away to the Table hot.

HASH'D MUTTON, *and* GRILLIADÉ.

TAKE a Shoulder or Leg of Mutton and half roast it, and take the Meat all from the Sides of the Blade-bone and Shank, leaving the Flesh on the Blade-bone and Shank : Hack or carbinado it cross-ways, and season and dredge it as a Cutlet, with Pepper, Salt, and Nutmeg, Thyme and Parsly minc'd, and grated Bread ; wash it over with Butter, and dredge it all over, and grilliade it on a butter'd Paper ; then hash your Meat in thin long Slices ; brown a Piece of Butter, and thicken it, and put in your Hash, and some good Gravy or Broth ; season it with Pepper, Salt, and Nutmeg, a Bunch of sweet Herbs and Parsly, an Onion stuck with Cloves, or some Shallot or Rocambole ; put in a Quart of Oysters fet and bearded, a few Capers and Guirkins minc'd, two or three Anchovies, a Handful of pickled Mushrooms,

Mushrooms, Buttons whole; stove it, but not too much; put in a little Red-wine, and when stoved enough, toss it up with a little thick Butter and the Juice of an Orange; dish it, and lay your Grilliade over it, and garnish with fry'd Oysters roll'd in Eggs, and some sliced Lemon or Orange, and serve it up hot.

PILLOE A LA TURKS of Mutton and Rice.

TAKE a good Loin or Neck of Mutton, and cut it into Chops; a Loin into six or seven, and a Neck the like: Put them on a Spit, and brown them off as quick as you can; take a Pound of the best Turkish Rice, and pick it, and wash it, put it into a deep Stew-pan, and then brown half a Pound of Butter, and thicken it a little; put it among the Rice, and stir it well together; season it with Pepper, Salt, Cloves and Mace; then put in your Mutton, let your Rice cover it, and put in a Faggot of sweet Herbs, and a Clove or two of Garlick; put in half a Pint of Broth or Gravy to keep the Bottom from burning; cover it close, and set it over some Embers, or a very gentle Fire where it may simmer two Hours till all is enough; take out some of your Rice, and colour it with Saffron, and put the rest in the Bottom of your Dish: Lay your Mutton on the Top, and lay the Yellow Rice round in Heaps; squeeze over a Lemon or Orange, and garnish with sliced Lemon or Orange: You may likewise stove in it some Raisins and Currants, and some Dates; so serve it away hot.

KIBBOB of LAMB, a Turkish Dish.

TAKE a Hind-quarter of Lamb, and cut the Leg off fair, and take the Flesh out of the Inside, Bone and all, leaving the Skin whole; then make a savoury Forc'd-meat with the Flesh, and good Beef-Suet as much more as Meat; season it with Pepper, Salt, and Nutmeg, some Thyme and Parsly minc'd, and
a little

a little Onion or Shallot; roast it till half or three Parts enough, then have some Rice in readiness, stov'd up as for your Pilloes but let it be almost stov'd enough before you put in your Lamb; then let that stove a good half Hour; then let your Loin of Lamb be fricass'y'd white, and when you tofs it up, at last, put in some Saffron and Garlick, and tofs it thick with the Yolks of Eggs and some White-wine; lay the Rice in the Bottom of your Dish; put your Lamb forc'd in the Middle, and lay your Fricass'y round in Heaps: Garnish with fry'd Parsly, Resoles of Forc'd-meat and sliced Lemon.

H A S H of L A M B.

TAKE a Leg of Lamb, and three parts roast it; then cut the Flesh from the Bones, and hash it in slender long Slices; cut the Loin, and make it into Cutlets, and season and grilliade them as Mutton-Cutlets; brown a Piece of Butter, thicken it; put in some good Broth, and a little White-wine; season with Pepper, Salt, and Nutmeg, a little Onion, a Faggot of Thyme and Parsly; put in a Pint of Oysters, set and bearded, some pickled Mushrooms; stove it, and tofs it up thick with some thick Butter and a Yolk or two of Eggs: Garnish with the Cutlets and sliced Lemon.

FOWL.

F O W L.

GEESE, TURKEYS *and* CAPONS, a la Dobe.

B

FIRST lard your Fowl with gross Lard season'd with Pepper, Salt, Cloves and Mace, Thyme and Parsly minc'd; pass them off brown in a Stew-pan in Butter, or brown them off very quick on a Broach at a good Fire, which is the best Way; put them in a deep Stew-pan, or Boast-pan; cover them over with good Gravy and Broth; put in some Red-wine, and season them very well, and stowe them over a gentle Fire; put in a Faggot of sweet Herbs and Parsly, some Onions, and a Piece of Bacon stuck with Cloves, and a few Bay-leaves, and a Carrot cut in Pieces; stowe it till very tender, then have some Forc'd-meat roll'd up in Cauls of Veal, or Sheets of Lardere wash'd over with Eggs, and bake them; then make a Ragoust of good Gravy thicken'd; put in Sweetbreads dic'd, Cocks-combs, Chestnuts blanch'd; Mushrooms, Morelles and Trouffles; stowe it, and toss it up pretty thick: Dish your Fowl; lay round some Forc'd-meat, and put over your Ragoust, and then garnish with Petit-patties and sliced Lemon.

PULLETS, CAPONS, *or* CHICKENS *in Bladders.*

TAKE Ox-Bladders that are ready dry'd, and put them into warm Water to supple them: Cut off the Necks of the Bladders to make Room for your Fowl to go in, but be sure to leave Room enough to tie them up close; then let your Fowl be drawn, singed, and truss'd to boil, the Legs cut off, and truss'd close: Take Oysters, if three Fowls, to each a Quart, to a Chicken a Pint, set them, and beard them; take Lumps of Marrow,

Marrow, Chesnuts blanch'd, or Pistachoe-Nut Kernels ; season with Pepper, Salt, and Nutmeg, Thyme and Parsly minc'd, and a little Onion ; work this up together with grated Bread, a little Cream, and the Yolks of Eggs, and fill the Bellies full of it, and force under the Skin of the Breast with a little light Forc'd-meat : Put them in your Bladders, and tie them up fast, leaving Room that the Bladders may not break ; boil them well, for they will require as much more boiling as without Bladders ; then make a Coolio with a Sweetbread or two, a few Cock-combs, a few Morelles and Trouffles ; do not make it too thick ; put it in the Bottom of your Dish ; lay your Fowl on it : You may cut off the Bladders, and when they are cut up, the inside Forcing will mix with the Coolio : Garnish with Forc'd-meat and sliced Orange or Lemon, and serve it away hot.

GEESE, TURKEYS *and* CAPONS.

TAKE your Fowl, and lard it with gross Lard not season'd ; but lard it as clean and as white as you can, and put some light Forcing made of a Sweetbread and Marrow, finely season'd, under the Wings and towards the Breast : The Bones of your Fowl must be all crack'd, and trufs'd flat to boil before you lard it ; then put your Geese, Turkeys or Capons in a Vessel that will hold them, and put to them some clear strong Broth, and then as much White-wine as will cover them ; season it very well with whole Pepper, Salt, Cloves and Mace ; put in a good Faggot of sweet Herbs and Parsly, some Onions, and a Clove of Garlick ; slice in a Lemon, and put in three or four Bay-leaves ; stowe it very softly on a gentle Fire till very tender, and then take it out and dish it on a folded Napkin, and cover with another ; it must be serv'd without Sauce or Garniture, only some boil'd Sellery tcis'd up white, and sent up upon a Plate. This Dish in *France* is call'd, *Ala Mode de Blois*.

TURKEYS, CAPONS, and CHICKENS, a la Creame.

TAKE your Fowls, and roast them till they be almost enough ; then take off all the Flesh and brawny Part to the Pinions of the Wings, and take out the Breast-bone likewise, leaving the Legs, Rump, and Carcase whole ; make a very light good Forc'd-meat with the white Flesh and Marrow, and a Sweetbread or two ; season it, but not too high ; wash the Body and the Inside with the Yolks of Eggs ; then lay in a Row of Forcing, and lay over that a Row of large Oysters ; wash with an Egg, and season ; then lay another of Forcing, and then lay some Lumps of Marrow roll'd in Eggs, and some Cock's-combs stov'd down, and some Pistachoe-Nut Kernels blanch'd ; then lay on more Forcing, and make it in the Shape of your Turkey, Capon, or Fowl, as at first ; wash it over likewise with an Egg and thick Butter, or a little Cream ; bake it gently, not too much ; make a Ragoust of Gravy thicken'd, some Sweetbreads dic'd, some Cocks-combs, Morelles and Trouffles, and Forc'd-meat Balls, and a few Mushrooms ; toss it up with a little Cream, and the Yolk of an Egg ; put it into your Dish, and your Fowl on the Top : Garnish with Petit-patties, fry'd Sweetbreads and Lemon.

PULLETS, and ENDIVE; or CAPONS, or CHICKENS,
are all dress'd after the same Manner.

TAKE your Fowls, and draw and cleanse them very well ; let them be very neatly truss'd to boil : Lay them in Water, and keep them very white, and then boil them up in very good strong Broth, and some White-wine ; season your Liquor, and when boil'd or stov'd enough, have in Readiness some Endive boil'd off from all the Bitterness in two or three Waters, and then ragoust it in good Gravy finely season'd and thicken'd brown :

Do some of it in Lengths, ty'd up in Bundles: Lay the Cut under the Fowl in the Dish, and the Bunches round your Fowl in the Middle: Garnish with slic'd Lemon, and serve it away hot to the Table.

TURKEYS, CAPONS, or PULLETS, *la Castrole.*

TAKE your Fowls, and lard them through with gross Lard, as you do for *a la D.L.*: Season your Lard well; then take a Quart of large Oysters, set them, and beard them; dice a Sweetbread or two; put a few Morelles, and some Chestnuts boil'd and blanch'd; a few Cocks-combs; some Lumps of Marrow: Season all this with Pepper, Salt, and Nutmeg, some Thyme and Parsly; mince an Onion or Shallot; then take an old Cloth, and butter it very well, and lay in your Fowl, and tie or sew it up very close; wet the Cloth on the Outside, and dawb it all over with soft Clay; then lay it in a Bed of Embers; cover it, and let it lie two Hours; then take it out of the Cloth, and dish it: Put in your Dish good Gravy, thick Butter, and the Juice of an Orange, and mingle the Forcing in the Belly with that Garnish, with Forc'd-meat and Lemon.

SATICOOT of TURKEYS, or CAPONS, or PULLETS.

TAKE your Fowls, draw them, and singe them; crack the Bones, and truss them to boil; season and lard them with gross Lard, and pass them, or roast them off brown at a quick Fire; then butter a Petit-pan that has a whole Bottom, and lay them in, and make a Border of Forc'd-meat all round close to them, and pretty thick: Cover your Fowl with some Butter, and lay over a Piece of Veal Caul, or a Sheet of Bacon; wash over your Forc'd-meat with the Yolk of an Egg and thick Butter, and force your Fowls in the Bellies; bake it gently till
enough;

enough ; then dish it, and make a Ragoust of good Gravy, Sweet-breads dic'd, some Cocks-combs, some Morelles and Trouffles, and Mushrooms, and Artich oak-bottoms quarter'd; tois it up thick, and put over it, and garnish with fry'd Artichokes and sliced Lemon.

TURKEYS DEFINATOR, *or* CAPONS, *or* PULLETS.

TAKE your Fowls, after drawn and sing'd, and crack the Bones of them ; then truss them to boil, and lard with gross Lard season'd ; make a Forcing with Oysters set and bearded, some Lumps of Marrow, some Morelles and Cocks-combs season'd, and work up with the Yolks of Eggs, Cream and grated Bread ; make a Sheet of good Forc'd-meat, and wash it over with the Yolk of an Egg, and roll your Fowl up in it, first putting your Oysters and Forcing into the Belly, after you have roll'd it in Forc'd-meat ; but first, you must truss your Fowl to roast on a Spit, then wash your Forc'd-meat all over with the Yolks of Eggs, and then roll it in a Veal Caul, and tie it very fast, and bind it about to keep it all to the Spit ; and when it is well roasted, take off the Strings and the Caul, and dish it, and put under in the Dish good Gravy, thick Butter, and the Juice of an Orange and Lemon ; and what comes out of it when it is cut up, will make admirable Sauce with what you put into the Dish : You may garnish with Resoles of Marrow fry'd and slic'd, Orange or Lemon.

PULLETS, *or* CAPONS, *with* OYSTERS, SAUSAGES *and* BACON.

TAKE your Fowls, and let them be truss'd to boil, and boil a good Piece of Bacon along with them, and have some good Sausages broil'd or fry'd ; then take two or three Quarts of

Oysters, set them and make a Ragoust of them, but not too brown; season it with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and a little Onion or Shallot; draw it up with some thick Butter at last when it has stov'd, and make it pretty thick; dish your Fowl; lay your Bacon and Sausages about, and garnish with fry'd Oysters and Lemon.

DUCKS, or TEAL, *Ragoust.*

↑
+ TAKE your Fowls, and truss them to boil, and lard them through with gross Lard well season'd, and pass them off brown; then brown a Piece of Butter, and thicken it a little, and put to it good Gravy, and some red Wine; season it well, and put in a Faggot of sweet Herbs, a Piece of Bacon stuck with Cloves, and some Onions; stove in it a Cabbage cut in Quarters; and when all is tender, dish your Fowl, and lay round your quarter'd Cabbage: Make a Ragoust of a Sweetbread or two dic'd, a few Cocks-combs, and a few Mushrooms and Forc'd-meat Balls; put it over your Fowl, and garnish with some Forc'd-meat and slic'd Lemon. You may dress a Hare the same Way.

PIGEONS POV' ROY, or PIGEONS COMFORT.

TAKE your Pigeons, and truss them to boil, and then lard them thick all over the Breast, and put them into a Stew-pan, or flat Sauce-pan, with a Piece of Butter, and cover them, and let them brown gently till they be of a golden Colour; then take them out, and dry off the Fat from them, and brown a Piece of Butter golden Colour; thicken it a little with fine Flower; put in some clear Gravy, and a little white Wine, some Sweetbreads and Cock's-combs, some Mushrooms and Artichoke-bottoms quarter'd, and some Heads of Asparagus; season

season it with Pepper, Salt, and Nutmeg, a Faggot of sweet Herbs and Parsly, an Onion stuck with Cloves; and when stov'd tender, put in a little thick Butter, and squeeze in an Orange; toss it up thick, and dish your Pigeons, and put over your Ragoût, and garnish with Petit-patties of light Forc'd-meat and sliced Lemon.

CHICKENS TEMPERADE, *or* RABBETS.

TAKE pretty large Chickens, and cut them in Pieces, as for a Fricassé, but somewhat larger; and with Rabbits you may do the like: Soak them in luke-warm Water to take out the Blood; then brown a Piece of Butter gold Colour, and thicken it a little; put in your Chickens, and toss them up in it; put in some strong Broth, some Slices of Bacon fry'd thin, in little Pieces; season it well with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd; put in a Clove or two of Garlick, some Forc'd-meat Balls, and a Sweetbread or two cut in Dice: Stove it till tender, and then toss it up with some thick Butter, and the Yolks of three or four Eggs beat up in white Wine, and some Saffron dry'd and powder'd: Dish it, and garnish with Forc'd-meat, fry'd Parsly and Lemon.

CUSCASOUE *of* CAPONS, *or* PULLETS.

LET your Fowl be clean drawn, and sing'd, and truss'd to boil: Put a Forcing in the Bellies made with Lumps of Marrow, some Chesnuts and Pistachoe-Nuts blanch'd, some Raisins, Currants and Citron cut in Pieces, and some Dates slic'd; work this up with some grated Bread, a little Cream, and a little Sack, and the Yolks of some Eggs; season with Sugar, Cinnamon and Ginger, a little Salt, and a little Pepper; fill up the Bellies of your Fowls with this: Take a Pound of Rice, and
brown

brown half a Pound of Butter, of a golden Colour; put your Rice into it, and stir it well together; put in about a Pint of thin Broth to it; lay in your Fowls, put in some Sugar and a Pound or two of Raisins pick'd, some Dates slic'd, and season with a little Pepper, Salt, Cinnamon and Ginger; so cover it, and stow very gently till tender; then put your Rice into the Bottom of your Dish, and your Fowl on that; mingle a little Saffron with some of the Rice, and garnish with that and slic'd Orange or Lemon.

BOILED CHICKENS; *with Sweet, and Fine* PUDDINGS.

TRUSS your Chickens to boil, and boil them off very white, and make as many fine light Puddings as there be Chickens; and when you dish your Chickens, put a Pudding between each Chicken: You may colour one Green with Spinach, another Red with Cochineel, another Yellow with Saffron, and some with Fruit, and some plain; then lay over the Breasts of your Chickens Portugal Eggs; put Sippets in the Bottom of your Dish, and make a sweet Leer to put to the Chickens, with white Wine, Sack and Sugar, drawn up with the Yolks of Eggs and thick Butter, and garnish with Suckets and preserv'd Barberries, and slic'd Lemon, and stick Citron all over the Puddings.

CHICKENS *with* SELLERY *and* BACON.

FIRST truss your Chickens to boil, and boil them off with your Bacon; then boil off your Sellery in two or three Waters to take off the rank Taste; then brown a Piece of Butter, and thicken it a little, and cut off the Sellery about an Inch long; tie some in Lengths, four Inches long, and ragoust it up in your Gravy, and season it pretty well; stow it up gently till pretty tender, and dish your Chickens; put the small Ragoust under them, and the long lay round with your Bacon: Put a little minc'd Parsly and Butter over the Breasts of your Chickens, and garnish with scalde'd Sellery and slic'd Lemon.

F I S H.

To Roast a P I K E.

FIRST take your Pike, and scale him alive, and open him just at the first Fin, and draw all out at that Place very clean, leaving the Belly whole; then lay him at length, and cut it right cross half an Inch deep, and an Inch each Cut from the other; then have a large Eel or two fley'd, and the Fish taken off from the Bone, and cut into gross Lard: Season it with Pepper, Salt, Nutmeg, Ginger, Thyme, and Parsly minc'd, and lay your Fish cross the Back of a Tray, and lard it pretty thick with the Eel; put in now and then half an Anchovy along with the Eel; then make a Forcing with some Eel, and a Quart or three Pints of Oysters set and bearded, chop them, but not too small, and put to the Eel and Oysters a few pickled Mushrooms, some Anchovies and a little Horse-radish; season it with Pepper, Salt, Nutmeg and Ginger, so work it up with a little thick Butter, grated Bread and the Yolks of Eggs; put in some Thyme and Parsly minc'd, and some Onion or Shallet, and fill the Belly with this Forcing; then broach it on a Spit, and with some Lathes or wooden Spits, fasten it, tying them round with Tape to keep it all together; lay it to a pretty good Fire, and baste it with thick Butter, and Claret or white Wine, and a little Vinegar, and put in some Onions and sweet Herbs, and baste it often; season your Stuff you baste it withal pretty well; make a Leer for it with thick Butter, Horse-radish grated small, beaten Ginger, and some Wine, and some Anchovies, and a little of the Basting; draw it up thick, and when it is roasted, dish it, and sauce it, and draw out the Pudding in the Belly and mingle with the Sauce; lay
Spitchcock'd

Spitchcock'd Eels about it, and Oysters broil'd in Shells, and garnish with slic'd Lemon: You may also lard a large Pike with Bacon Lard season'd, and the Sauce, and all Things else the same Way.

E E L S *Roasted, and Forc'd.*

TAKE large Eels, and kill them, and then scower them very well with Salt; then fley the Skin off almost to the Tail, and there leave it; then draw the Guts out of the Belly, as near the Gills as you can, and fill the Belly full of Oysters set and bearded, season'd with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and a little Onion, work'd up with a little Bread and the Yolks of Eggs; hack your Eggs all along both Sides, and wash them with thick Butter, and the Yolk of an Egg, and dredge them all over, and in the Hacks, with Pepper, Salt, grated Bread, Nutmeg, Thyme and Parsly minc'd; then draw on the Skin again; you may roll them in a Roll, and truss them with two or three Skuers, and spit them, or tie them at length on the Spit; sauce them with thick Butter and Anchovies, and garnish with Lemon.

To Roast C A R P S, or T E N C H.

TAKE your Carps, and scale them, and draw them just below the Gill, to leave the Belly whole; then make a Forcing with Oysters set and bearded, and the Milts of your Carps, and season it as you do for a Pike: Fill their Bellies full of this Forc'd-meat; then take some large Oysters set, and season them with Pepper, Salt, Nutmeg, Thyme and Parsly, and a little Onion minc'd, and roll them in the Yolks of Eggs with a little grated Bread: raise the Skin of your Fish here and there, and force it with them; then broach them, and fasten 'em to the Broach as you do a Pike; season them, and baste them with the same as a Pike: Save the Blood of your Carps, and brown a Piece of Butter

Butter of a gold Colour ; put in an Onion stuck with Cloves ; put in some red Wine ; put in some beaten Ginger, a little Nutmeg, the Blood of your Carps, and a Lemon cut into Dice ; draw this up thick with good Butter ; dish it, and sauce it, and garnish with Refoles made of Oysters, fry'd Parsly and slic'd Lemon, and serve it hot.

SOLES, Roasted and Larded.

+ TAKE large Soles, and scale them on both Sides, not fley them, draw the Gut out at the Gill, and force the Belly with Oysters season'd as before ; hack them cros, and lard one Side with Bacon, and the other Side with Eel ; season the Lard : wash them over with the Yolks of Eggs and thick Butter ; broach them, and dredge them with grated Bread and sweet Herbs, and baste them with thick Butter ; and when roasted enough, dish them, and sauce them with thick Butter, Anchovies and the Juice of an Orange : Garnish with Horse-radish and a Lemon.

ROASTED STURGEON, Fresh.

+ TAKE a Rand of fresh Sturgeon, pull off the Scales and Armour, but leave on the Skin ; then make a Forcing with Oysters set and bearded, some Eel, and some Mushrooms and Anchovies, a pretty deal of Parsly, some Sorrel and Spinach, Thyme and Onions minc'd ; season it pretty well with Pepper, Salt, Nutmeg and Ginger, and some grated Horse-radish ; work it up with grated Bread and the Yolks of Eggs, and force it through as you do a Phillet of Veal ; you may lard the Outside, if you will, with Bacon ; roast it, and baste it with Butter and Wine season'd well with Anchovies, Spice, sweet Herbs and Onions : Make a Leer for it with Oysters, thick Butter, Wine, Spice, Horse-radish and Ginger, a few Mushrooms, and dice in a Lemon ; draw it up thick, and dish your Fish, and sauce it :

K

Garnish

Garnish with some small Slices broil'd, fry'd Oysters and slic'd Lemon.

LOBSTERS ROASTED.

TAKE large Lobsters alive, and crack the Shells a little; tie them on to a Broach, and lay them to a gentle Fire to roast, and baste them with Butter, red Wine, a little Vinegar, or slice a Lemon into your Basting; put in sweet Herbs and Onions, and Pepper, Salt and Nutmeg; baste them very often as they roast, and when they are enough, dish them; put in some of the Basting drawn up and thicken'd; take an Anchovy and put in your Dish, and some thick Butter, in Saucers, round your Dish, and then garnish with Lemon, and serve it away hot.

FRICASSY *of* LOBSTERS.

TAKE your Lobsters after boil'd, and take the Fish out of the Legs and Tails, and cut it into Pieces as big as a Nutmeg; take all the Inside of the Body, and beat it up with a little white Wine and the Juice of an Orange, and a little Nutmeg; then brown a Piece of Butter of a golden Colour; cut all the small Legs into Pieces, and the Carcase of the Body, Shells and all; put them into your Butter, and toss them a little; put in some white Wine or Claret; put in a Faggot of Thyme and Parsly; season with Pepper, Salt and Nutmeg; put in some thick Butter, and stove them up; then thicken them with your Eggs, and dish them; garnish your Dish with Lemon, and serve away hot.

FRICASSY of TENCHES.

+ TAKE your Tenches and draw them, and fley them, and cut them in Pieces to fricassy, and set them in a little Water luke-warm; then brown some Butter, and thicken it with a little Flower, and toss up your Fish in it; put in a little Liquor, and a Piece of Butter; season with Pepper, Salt, Nutmeg, Ginger, Thyme and Parsly minc'd, an Onion stuck with Cloves; put in some Oysters set, some Mushrooms, a few Morelles and Trouffles, and a few forc'd Fish Balls, and an Anchovy or two; let it stove a while, and then toss it up thick with some thick Butter and the Yolks of Eggs; beat in Wine; white with a little Cream; dish it, and garnish with Fish, Forc'd-meat, Horseradish and slic'd Lemon.

PIKE BARBACU'D, or SALMON, BARBELS, or
MULLETS.

+ TAKE your Fish, and scale them, and draw them just below the Gill, and make a Forcing, as for other Fish as before, with Oysters, &c. fill the Belly, and force, here and there, with Oysters all over, opening the Skin; season all pretty high; then butter a large Sheet of Cartridge Paper, turning up the Edges like a Dripping-pan; lay it on a Gridiron over a Charcoal-Fire, not fierce, and let it broil gently, turning it pretty often; and when enough, dish it, and make a Leer for it with some red Wine, thick Butter, Anchovies, Spice, Herbs and Onions, or Shallot and a diced Lemon; draw it up thick, and sauce your Fish: Garnish with Oysters in Shells and slic'd Lemon, and serve it hot.

SALMON, Collar'd and Roasted.

TAKE a Side of Salmon, and scale it clean; then make a good Forcing, as for a Pike, or other Fish, as is before mention'd, and put in a Lobster into your Forcing, and work it up pretty stiff; wash over your Salmon with the Yolks of Eggs, and lay it all over your Forcing pretty thick, and wash that over with Eggs likewise; then roll it into a Collar, and bind it two or three times about with a Tape; wash over the Outside, and season it; and you may either roast it on a Spit, tying it on with Splinters, or put it in a Pan, and bake it in the Oven; make a good Leer with Wine, Spice, Butter, Anchovies, Shrimps and Oysters drawn up thick, and dish it, and sauce it, and lay about it a Chine of Salmon boil'd, or some small Fish fry'd; and garnish with Horse-radish, fry'd Parsly and Lemon.

*PIKE, or SALMON, or MULLET, or BARBLES,
La Castrole.*

TAKE your Fish, and scale them, and cleanse them, and draw them near to the Gill to leave the Belly whole; make a Forcing with Oysters set and bearded, a Lobster, an Eel, Anchovies, Mushrooms pickled, some Morelles, not cut, but in halves; season with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, an Onion or Shallot, some Horse-radish grated, some beaten Ginger; work it up with a little Cream, grated Bread, and the Yolks of Eggs; fill their Bellies with this; then hack your Fish about an Inch one Hack from another to the Bone, and make Seasoning for them with Pepper, Salt, Nutmeg, Ginger, Thyme and Parsly minc'd, and put to this Seasoning, an Ounce of *Lapis Præparata* beaten small; wash all within the Hacks with white Wine-Vinegar very well, and then strew in your Seasoning

Seasoning pretty thick, and butter a Cloth and roll it in, first washing it over with the Yolks of Eggs; tie it, or sew it up close, and daub it over with soft Clay, and bake it in Embers, not too hot, and let it lie, if it be a large Fish, two Hours; then take it out, and dish it, and sauce it with a Leer made with Wine, Spices, thick Butter, and Anchovies: The Forcing in the Belly you may mingle with the Sauce; you may garnish with Oysters in Escollop-Shells, Lemon and fry'd Parsly; and the Seasoning will dissolve all the Bones but the Head.

OYSTERS, *Ragoust or Fricass'y'd.*

TAKE the largest Oysters, and set them, and pick them clean; then brown some Butter, and thicken it, and toss up your Oysters; then put in some good Gravy, and some red Wine; season them with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and put in an Onion stuck with Cloves; put in some thick Butter, and toss them up thick with the Yolks of Eggs and a little Cream: If you would have them white, garnish your Dish with fry'd Oysters and slic'd Lemon.

SALMON, PIKE, CARPS, or FRESH COD in
CORBULLION.

FIRST scale, draw, and cleanse your Fish very well; then lay your Fish into a Corbullion, made as follows: Take one Part Wine, one Part Vinegar, and two Parts Water; season it well with Salt, whole Pepper, Cloves, Mace and Ginger; put in some Onions, Horse-radish, a good Faggot of sweet Herbs, and a few Bay-leaves; pour this cold all over your Fish, and let there be enough of it to boil it in; let it lie an Hour in this Corbullion, and then take out your Fish, and set your Corbullion on to boil; and when it boils up, put in your Fish; when boil'd enough,

enough, take it out, and drain it well; dish it, and lay some other small Fish about it, either boil'd, or fry'd, or broil'd, and garnish with Horſe-radish and ſlic'd Lemon.

Carps in Armour muſt be boil'd in ſuch a Corbillion, but not ſcaled nor waſh'd, nor wip'd, and ſent up in a pinch'd Napkin, and cover'd with another, and garniſh'd with Water-creſſes and Horſe-radish, and ſome of the Sauce that follows, put in China Cups, and ſet by. This following Sauce is proper for all Fiſh, boil'd in a ſtrong Corbillion.

To make SAUCE for any FISH boil'd in Corbillion.

FIRST brown a Piece of Butter, about a quarter of a Pound, of a golden Colour; thicken it with fine Flower; put in ſome red Wine, and ſome Mace, Cloves, and beaten Ginger, ſome Onion or Shallot minc'd, a Faggot of ſweet Herbs, half a Dozen Anchovies, a Lemon cut in Dice, ſome Horſe-radish grated; draw all this up together with good Butter very thick, and put in Oyſters ſet and bearded, Shrimps pick'd and waſh'd, ſome pickled Muſhrooms, and at laſt a Spoonful of Catchup, and draw it up very thick. This Sauce is proper for Turbet, or holy Bret, or Pearl, or Mulletts, or Gurnets, or any Fiſh that is drefs'd high.

CARPS, Stew'd Brown.

TAKE your Carps, and ſcale them, and draw them, and ſave the Blood of them, with a little red Wine beat up with it to keep it from curdling; wipe your Carps, not waſh them, you may juſt harden the Skin of them in brown Butter, and take them out, and wipe off the Fat, or do them without frying, either Way will do: Put them in a Stew-pan that will handſomly hold them, and put ſome red Wine to them, and ſome meager
Gravy,

Gravy, as much as will three parts cover them; season them with Pepper, Salt, Cloves, Mace and Ginger; strew over them Thyme and Parsly minc'd, some Onions or Shallot; put in some Anchovies, some pickled Mushrooms, and a few Capers minc'd, some Horse-radish grated, and two or three Bay-leaves; put in a Quart of Oysters bearded and set; cover it over close, and let it stove while tender; then brown a good Piece of Butter, and thicken it; put in the Blood of the Carps; pour over the Butter, and shake it together till thick: Dish it, and garnish with the Roes of the Fish and Lemon.

CARPS, *a la Force.*

+ TAKE your Carps, and scale them, and draw them, and fley them, and take off the Fish from the Bones, leaving the Bone fast to the Head and Tail; make a Forcing of the Fish with Oysters set and bearded, and a few Mushrooms, and mince it fine; season with Pepper, Salt and Nutmeg, a little Ginger, some Thyme and Parsly minc'd, and a little Onion or Shallot; work it up with some Cream, some grated Bread, and the Yolks of Eggs; then butter a Petit-pan that has a whole Bottom, lay some of your forc'd Fish and the Bone over it; then wash it with the Yolk of an Egg, and lay a Row of Oysters bearded roll'd in an Egg; then lay over as much Forc'd-meat as will make your bones, Head and Tail into the Shape of your Carp again; wash them over at last with an Egg, and bake them in a gentle Oven, or a French Oven, not too hot: When done, dish them on a pinch'd Napkin, and cover them with another, and garnish with Horse-radish and Water-crelles, and send some thick Butter, Anchovies and a little Catchup drawn together and put it in China Cups: Serve it away hot.

Another

Another Way to Force CARPS, or TENCH.


T A K E your Carps, or Tench, and scale them ; make a Forcing with Oyfters, an Eel, and other Ingredients, as for your other forc'd Fish, and fill their Bellies full of it ; then have some large Oyfters fet, and season them with Pepper, Salt, and Nutmeg, a little Thyme and Parsly minc'd ; work them up with a little grated Bread and the Yolk of an Egg, and force your Fish on both Sides in several Places between the Skin and the Fish, two or three Oyfters in a Hole ; lay them on a Petit-pan butter'd, and forc'd Fish border'd about them, and wash them over with an Egg ; lay Butter all over, and bake them in a gentle Oven, or a French Oven, and make a Leer for them with red Wine, thick Butter, Anchovies, Horse-radish and Ginger, and put to it some of the Liquor that comes out of the Fish in baking : Dish your Fish, and pour the Leer over, and garnish with Horse-radish and Lemon.

SOLES, Stew'd and Forc'd.

T A K E your Soles, and scale them on both Sides ; draw them, clean them, and wash them over with an Egg, and half fry them ; then open the Middle of the Back, and take out all the Bone, then take large Oyfters fet and season'd with Pepper, Salt, and Nutmeg, Thyme and Parsly minc'd ; and work'd up in some grated Bread and the Yolks of Eggs, and lay them into your Soles between the two Sides ; then brown a Piece of Butter, and thicken it a little ; put in some red Wine, some Anchovies, an Onion, a Faggot of sweet Herbs ; season with Pepper, Salt, Nutmeg and Ginger, and cut in the Meat of a Lobster ; stowe it a little, and shake it up with Butter pretty thick ; squeeze over a Lemon, and dish them, and garnish with fry'd Oyfters and slic'd Lemon.

TROUTS,

TROUTS, with SORREL.

TAKE your Fish, and draw them, wash them and boil them off in a Corbillion; then take Sorrel and scald it, and mince it very well; then draw it up with thick Butter and Anchovies; dish your Fish upon some Sippets of French Bread, and pour the Sauce all over it, and garnish with Horse-radish and Lemon. Mackerel and Flounders may be dress'd the same Way: But the common Way for Mackerel is, after boil'd, to make Sauce with thick Butter, Mint, Fennel and Parsly boil'd and minc'd, and drawn up with the Butter: If you broil them whole,  hack them, and season them with Pepper, Salt and Nutmeg, some Mint and Fennel minc'd, and grated Bread, and wash them over with Butter, and dredge them over, and fill the Hacks full of that Seasoning, and broil them over a gentle Fire, and sauce them with thick Butter drawn up with an Anchovy, and garnish with Lemon.

SALT-FISH, with CREAM.

TAKE good Barrel-Cod, and boil it; then take it all into Flakes, and put it in a Sauce-pan with Cream, and season it with a little Pepper; put in a Handful of Parsly scalded, and minc'd, and stowe it gently till tender, and then shake it together with some thick Butter and the Yolks of two or three Eggs, and dish it; and garnish with poach'd Eggs and Lemon slic'd.

L**FRICASSIES,**

FRICASSIES, *and* Made Dishes.*A FRICASSY of CHICKENS, or RABBETS, White.*

TAKE your Chickens or Rabbits, and cut them into Pieces, pretty small, and wash them in luke-warm Water very clean; then brown a Piece of Butter Gold Colour, and thicken it with a little fine Flower; then toſs up your Chickens in that, and then put in ſome clear ſtrong Broth; ſeaſon it with Pepper, Salt, and Nutmeg, and a Piece of Bacon ſtuck with Cloves, a Faggot of ſweet Herbs and Parſly, an Onion or Shallot; put in a Piece of Butter; toſs it up, and put in a few Morelles and Trouffles, and a few Muſhrooms, and an Artichoke-bottom or two cut in Pieces; cut in a Sweetbread in Dice, and let it ſtove gently till tender, then toſs it up with ſome Yolks of Eggs beat up in white Wine and a little Cream, and put in ſome thick Butter and then your Eggs, and toſs it up very thick, and garniſh with fry'd Sweetbreads and ſlic'd Lemon.

Any *White Fricaffy* is made the ſame Way, as Lamb, or Veal, or Sheeps Trotters, or Sweetbreads, or any White Fowl.

A FRICASSY of RABBETS, or CHICKENS, Brown.

TAKE your Chickens or Rabbits, and cut them in Pieces, as before, and wash them in warm Water very clean; then brown a Piece of Butter, and thicken it with fine Flower, and toſs it up; then put ſome good Gravy into it; put in the ſame Ingredients as into a White Fricaffy; put in a Piece of Butter, and toſs it up, and let it ſtove gently till tender; then brown a
 Piece

Piece of Butter more, and thicken it with a little Flower, and put it into your Fricassŷ, and toſs it up thick : Diſh it, and garniſh with fry'd Parſly and ſlic'd Lemon.

Any *Brown Fricassŷ* is made the ſame Way, as Lamb, or Veal, or any other Fowl.

MUSHROOMS *Ragou'd, or Fricassŷ'd.*

TAKE your Muſhrooms, and peel them, if large ; if Buttons only, cut off the End of the Stalk, and put them in fair Water, and give them a Waſh ; take them out, and drain them, or dry them ; then take a Piece of Butter and brown it, and thicken it with a little Flower and put in your Muſhrooms, and toſs them up, and ſet them over a gentle Fire, and there will come Liquor enough from them to ſtove them, ſeaſon them with Pepper, Salt, and Nutmeg, an Onion, and ſome Thyme and Parſly minc'd ; ſtove them a quarter of an Hour, and toſs them up with a little thick Butter.

To *fricassŷ* them is the ſame Way, only at laſt toſs them up thick with the Yolks of Eggs beat up in a little white Wine and a little Cream, and toſs them up with a little thick Butter ; diſh them, and garniſh with broil'd Muſhrooms and Lemon : To broil them, take the largeſt that are whole, and peel off the Skin, and ſeaſon them with Pepper, Salt, Nutmeg, and a little Thyme and Parſly minc'd, and a little grated Bread ; fill them with this, put over ſome Butter, and broil them on a butter'd Paper, and brown the Top of them with an hot Iron : Garniſh with theſe, or they will make a Plate of themſelves.

MORILLES, *and* TROUFFLES.

IF you have them Green, you must cleanse them from the Sand by washing them, and brown a Piece of Butter Gold Colour, and toss them up, and their own Liquor will stove them; season them only with Pepper, Salt, and Nutmeg, and an Onion, and a little minced Parsly; when stov'd tender, toss them up as a Fricassly, with the Yolk of an Egg and a little white Wine, and a little Cream and thick Butter, and so serve them; and you may garnish with Lemon: If you use the dry ones, you must soak them in warm Water, and ragoust them off Brown with Gravy thickened, and season'd as before; or you may toss them up likewise as a Fricassly, with the same Ingredients, White; and the large ones you may force with a light Forc'd-meat of a Sweetbread lightly season'd and broil'd in a butter'd Paper, roll'd up and serv'd in the Papers, and they will eat very well thus; but they must be first set, and then forc'd.

MITTLETS of VEAL, *Forc'd.*

FIRST make some very large Collops of a Phillet of Veal, and hack them; double them, and lard one Side very thick, as you lard a Scotch Collop; then make a light Forc'd-meat with Sweetbreads, or the Brawn of Chicken, some Marrow, as much more of that as Meat, a few Mushrooms, a little Bacon; and season with Pepper, Salt, and Nutmeg, a little Thyme and Parsly, and a little Onion or Shallot; work it lightly up with some Cream and a little grated Bread; spread your Collops with the larded Side downward; wash them over with the Yolk of an Egg, and lay your Forc'd-meat over half, and turn the other half over which is larded; pin the Side and each End with small Scuers, and broil them on a butter'd Paper, first basting them with the Yolk of an Egg, and a little thick Butter beat up together:

ther: Broil them gently; and when you dish, sauce them with good Gravy and thick Butter, and the Juice of an Orange, and garnish with Orange or Lemon.

SAVOYLET of VEAL, or LAMB.

TAKE Collops cut out of the best of a Phillet of Veal, and lard them, but not too thick; then fry them off as quick as you can, and brown; then take eighteen Eggs, the Whites but of half, and beat them, and butter them, but very tender; put a Piece of Butter in a Pan, and put half your Eggs into the Pan, like an Omelet; season your Eggs; put over them some Heads of Asparagus or Lettice scalded, and green Pease boil'd; put a Sweetbread dic'd over, and a few Morelles; lay on your Collops, and the rest of your Eggs over them, and fry it just to harden it; turn it upon a Pic-plate, or some such Thing, and put it in the Pan, and harden it a little; dish it, and sauce it with good Gravy, thick Butter and the Juice of an Orange, and garnish with slic'd Orange.

PADOLETS of FOWL.

TAKE of a Capon, Pullet, Chicken, Partridge, or Pheasant, after roasted, the white Part, or Brawn of the Breast, and mince it very fine, with as much more Marrow as Flesh, and beat in a Mortar a quarter of a Pound of Jordan Almonds very fine, and put to it your minc'd Stuff, and season all with Pepper, Salt, and Nutmeg, and a little Thyme and Parsly minc'd; work it up with grated Bread, Cream, and the Yolks of Eggs; then take Sippets, or Toasts of white Kitchen-Bread, and soak them in Cream, but not too much; butter a broad Patty, or Mazarine well in the Bottom; lay in your Toasts, and wash them over with the Yolk of an Egg; then lay on your Fore'd-meat in
Heaps

Heaps to cover your Toasts; wash them over with an Egg, and bake them in a gentle Oven; and when done, stick all over them blanch'd Almonds split, and garnish with quarter'd Oranges.

DOUBLE COLLOPS of VEAL, *Larded.*

CUT large Collops of a Phillet of Veal half an Inch thick, Hack them well, and season them on both Sides, and lard them very thick on both the Sides; wash one Side with the Yolk of an Egg, and boil them gently on a butter'd Paper; and when they are enough, dish them, and sauce them with Gravy, thick Butter, and the Juice of an Orange, or just clap them into Gravy and Butter, and toils them up with the Yolk of an Egg and white Wine, and a little minc'd Parsly, and garnish with fry'd Parsly and Lemon.

CUTLETS A LA MAINTENON, of Mutton, or Veal, or Pork.

TAKE a Neck of either, and cut the Cutlets very thick, close by each Bone; then open the broad Part to the Bone through, and force it with a light Forc'd-meat not season'd too much; wash the Hole with the Yolk of an Egg; put in some Forcing, and then lard it through with seven or eight Pieces of Lard; then wash your Cutlets over with Butter, and dredge them over with grated Bread, Pepper, Salt, and Nutmeg, and a little Thyme and Parsly minc'd; then roll them neatly up in white Paper, and broil them on a butter'd Paper, or roast them on a Lark Spit, and serve them in the Papers; send Butter, Gravy, and the Juice of an Orange by themselves in China Cups, and garnish with half Oranges.

OYSTER-LOAVES, or OYSTER-BREAD.

TAKE your Oyſters, ſet them and beard them, brown a Piece of Butter, and thicken it, and toſs them up into a brown Ragouſt, with good Gravy; dice a Sweetbread in amongſt them, and a few Morelles cut in Pieces; firſt, ſet and ſeaſon them with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd, and a little Touch of Onion; ſqueeze in a little Lemon, and toſs them up thick with the Yolk of an Egg, and then have your round ſmall French Manchets; cut a three ſquare Hole in the Bottom, and ſcoop out the Crumb; fill up the Loaf with the Oyſters, and put the ſame Piece in again as you cut out, and waſh it over with the Yolk of an Egg and a little Flower to make it ſtick, and fry the Loaves criſp in clarify'd Butter, and ſo ſerve them in hot, and garniſh with Lemon.

LOBSTER-LOAVES.

TAKE the Lobſters, the Fiſh out of the Legs and the Tails, and pick the Body; toſs it up in a little white Wine, after cut, but not too ſmall, and a little good Gravy, a few Crumbs of Bread; and ſeaſon with a little Pepper, Salt, and Nutmeg, and a little Fennel ſcalded and minc'd very fine, and ſo toſs it up thick with the Yolk of an Egg, and fill your Loaves as Oyſter-Loaves, and fry them luted up with the Yolk of an Egg, or Eels: Scoop your Loaves, cutting a Piece off at the Top, and fry the Bread in clarify'd Butter criſp; fill up your Loaves, and garniſh with the Tops and Lemon. Cray-Fiſh Loaves are made the ſame Way; and ſo uſe Prawns and Shrimps.

HASH'D LOAVES of FOWL.

TAKE the brawny Part of the Breast of a Capon, or Turkey, Chicken, Pheasant or Partridge; after roasted, hash it in thin long Slices; brown a Piece of Butter gold Colour, and thicken it; put in some good Gravy, and season with Pepper, Salt, and Nutmeg; put in a whole Onion, just to give it a Flavour, and take it out again; stove it a little, and toss it up with thick Butter and a little fine Flower: Let it be thick, and fill your French Loaves as you do Oyfter Loaves, and lute them up, and fry them in clarify'd Butter; or else, cut a Piece off the Top, and scoop your Loaves, and fry them, and fill them, and garnish with the Tops and Lemon.

LOAVES of WESTPHALIA-HAM.

TAKE of the Lean of a Ham that is very well boil'd, and mince it small, with as much more Marrow or good Beef-Suet as Ham; then beat it in a Mortar, and season it with Pepper, Cloves and Mace, a little Thyme and Parsly minc'd, and an Onion; work this up with grated Bread, the Yolks of Eggs, and a little Cream; then take your Loaves and cut a Piece out of the Bottom, scoop them, and fry them in clarify'd Butter; then fill up your Loaves, stop them with the Piece again; lay a Piece of Veal Caul in the Bottom of a flat Petit-pan; put on your Loaves, the Bottom down, and wash them over with the Yolk of an Egg and thick Butter beat together, and bake them gently in a moderate Oven, and garnish with Lemon.

OYSTERS, SAUSAGES, *and* ANDOOLIES.



TAKE large Oyfters, and fet them and beard them, and take fome Lean of a Weftphalia-Ham and mince it, and beat it in a Mortar to a Quart of Oyfters; take half a Pound of Ham, mince and beat with the Ham three quarters of a Pound of good Beef-Suet; feafon it with Pepper, Cloves and Mace, and a little Salt, fome Thyme and Parfly minc'd, and a little Shallot juft to give a Taft; work it together with fome grated Bread, and fill it into Hog's Guts, either fmall or great, cleans'd, and make either Sausages or Andoolies of them: Tie them at the Ends, and they will keep a Week; warm them in Water, and broil them as you do Andoolies, and fo ferve them to the Table.

TRAVELLING LOAVES.

TAKE Chickens or Pullets, Pheafants or Partridges or Rabbits, and a Neck of Mutton or Lamb, and roast it off cold, and cut your Fowl in Joints, and your Mutton into Cutlets; take large French Loaves of three Pence apiece, or other Bread; cut a Hole in the Top, and fcoop out moft Part of the Crumb; you may put Fowl into one Loaf, Mutton or Lamb into another, a Salad-Mogundy into another, and flic'd Ham and Tongue into another, putting a little Salt in a Paper with your fresh Meat: And as you travel you may eat any where on the Road in your Coach, carrying fome Bottles of Drink likewife; fo, in hafte, you may eat on the Road without ftaying by the Way.

A

FRICASSY of EGGS.

TAKE Eggs, and boil them hard, but not too hard ; blanch them, and quarter the Whites, and take the Yolks out whole ; then cut the Yolks in halves, and brown a Piece of Butter gold Colour, and thicken it a little ; put to it some good Gravy ; then put in your Eggs, and season them with Pepper, Salt, and Nutmeg, a little Thyme and Parsly minc'd, and a little Onion ; stove them up a little while, and then shake them together gently with some thick Butter, the Yolk of two or three Eggs beat up in a little white Wine ; shake them thick, and dish them, and garnish with slic'd Lemon.

A

EGGS A LA SWITZ.

TAKE the Yolks of a Dozen Eggs whole from the Whites, poach them in white Wine and Salt ; then have scalded Spinach minc'd, and toss it up with a little Cream and thick Butter, and the Yolk of an Egg or two to bind it a little ; season it with Pepper, Salt, and Nutmeg, and squeeze in the Juice of an Orange ; lay it hot in your Dish ; lay the Yolks of Eggs over it, and wash them over with the Yolk of an Egg and thick Butter beat together, and dredge them over with the Raspings of a French Manchet, and give it a Brown over with an hot Iron, and stick fry'd Toasts between the Eggs : Garnish with Orange or Lemon.

EGGS LA HUGONOT.

TAKE good Gravy and put in a Silver Dish, and poach your Eggs in it ; grate over some Nutmeg, a little Pepper and Salt, and brown them over with an hot Iron ; garnish with Lemon.

OMELET

OMELET of EGGS.

TAKE eighteen Eggs, the Whites of half, and beat them up well together; season them with Pepper, Salt, and Nutmeg, and a little Parsly and green Onion minc'd; put a Piece of Butter in a small Frying-pan, and warm it, and put in the Eggs, and as they harden, turn over the Edges, and raise the Bottom with your Knife that it may harden; do not fry it too hard, and hold the Top of it to a hot Fire, or give it a little Brown with a hot Iron; you may likewise mince Clary and put to your Eggs; you may also set them as you do butter'd Eggs, but very tender, and fry them very quick; squeeze over an Orange, and garnish with Oranges cut in Quarters, and serve it hot.

OMELET of ASPARAGUS.

TAKE eighteen or twenty Eggs, half the Whites, and beat them as before, and season with the same; boil off your Asparagus, and cut off the Heads and save them, cut off as far as is tender, and cut it in small Pieces, and put it into your Eggs; then set your Eggs a little, not too hard, and put Butter in a Pan: Put in half your Eggs, and lay all the Heads of the Asparagus over them; then put over the rest of your Eggs, and fry it gently to harden it, and turn it on a Plate, and harden the other Side: You may sauce this with a little thick Butter and Gravy and the Juice of an Orange, and garnish with quarter'd Orange.

OMELETS of FLESH, with SWEETBREADS.

TAKE twenty-four Eggs, the Whites of half, and beat them very well; season them as before: Take three Veal Sweet-breads and set them; cut two into thin Slices, and dip them in

an Egg, and fry them ; cut the other small and mingle with your Eggs ; set your Eggs, and divide them, and put half into your Pan ; lay on your Sweetbreads, and season them, and put some Heads of Asparagus over them, and a few Morelles set and minc'd, not small ; lay over a few Pistachoe-Nut Kernels, and put over the rest of your Eggs, and harden both Sides, and dish it, and sauce with good Gravy, thick Butter, and the Juice of an Orange, and garnish with quarter'd Orange.

OLIVES of VEAL, *Savoury.*

TAKE of a good Phillet of Veal, and cut large Collops, not too thin, and hack them very well ; then wash them over with the Yolk of an Egg ; then lay over a good Row of Forc'd-meat made of Veal pretty well season'd ; then roll them up and wash them over again with an Egg ; and then bard them over with a Sheet of larding Bacon : Tie them round, if you roast them ; if you bake them you need not tie them, but wash the Bacon over with the Yolk of an Egg : Garnish with slic'd Lemon, and sauce them with thick Butter, good Gravy and the Juice of an Orange.

Another Way is,

TO lay over your Forc'd-meat ; first lard your Collops, and lay a Row of large Oysters ; and then roll them up, and roast them or bake them, and make a Ragoust of Oysters, a Sweetbread dic'd, and a few Morelles and Mushrooms and lay in the Bottom of your Dish, and garnish with fry'd Oysters and quarter'd Orange.

TURKALET of RICE.

TAKE a Pound of Rice, and boil it tender, and then strain the Liquor from it; season with Pepper, Salt, and Nutmeg, and work it together with the Yolks of half a Dozen Eggs; butter a flat Sauce-pan or Petit-pan with a whole Bottom; lay in half your Rice; then cut two Chickens into Quarters, and break the Bones, and toss them up with a little brown Butter and Broth, and season them as a Fricassé, and stow them till three Parts ready; then lay in Rows on your Rice, some Asparagus scalded in Lengths, two or three Inches long; lay a few thin Slices of Bacon, a Sweetbread slic'd, a few Morelles and some Forc'd-meat and hard Eggs; then lay on your Chickens, and season all; put over some Butter, and lay on the rest of your Rice, and close it round the Edge with the Yolk of an Egg, and bake it; and when done, turn it, the Bottom upward; cut a Hole, and sauce it with good thicken'd Gravy and the Juice of an Orange, and garnish with Petit-patties and Lemon.

ROCKAMPUFF, *with* Capon, Pullet, Turkey, or other Fowl.

TAKE, after roasted, all the brawny, white, and fleshy Part of your Fowl; mince it, when taken off, very small: Take the best of the Joints and Bones, and cut them in Pieces, and ragoust them in good Gravy; put to them a few Morelles and Mushrooms, and an Artichoke-bottom cut in Pieces; season with Pepper, Salt, Nutmeg, an Onion, and a Faggot of Sweet-herbs; sheet the same Dish you serve it in with Puff-Paste; raise a Border of hot Butter-Paste in the Inside three or four Inches high: First put in your Ragoust, and over that lay a Row of large Oysters dipp'd in Eggs, and season'd with Pepper, Salt, Nutmeg,

meg, Thyme and Parsly minc'd, and a little grated Bread; then toss up your minc'd Fowl with good Gravy, thick Butter, and the Yolk of an Egg, season'd with Pepper, Salt, and Nutmeg: Put it over the Oysters, and strew over it some Rasplings of French Bread, to the Thickness of a quarter of an Inch; then take thick Butter and beat it up with the Yolk of an Egg or two, and with a Brush drop it all over in Rings till quite cover'd; paper your Border round, and bake it; and when done, serve it away hot to the Table: Squeeze over an Orange.

PULPATOON, with Squabs or Larks; or small Chickens with Squabs or Larks: Which may be also made with whole Chickens cut into Quarters.

FIRST, truss your Squabs to boil, and draw your Larks, and cut off the Legs; brown some Butter, and thicken it a little, and ragoust off your Fowl with good Gravy; season it pretty high; put in Pallats, Sweetbreads dic'd, Artichoke-bottoms, some Morelles, Trouffles and Mushrooms: Toss it up pretty thick, and let it cool a while; then take a flat round Sauce-pan, the Bigness of the Dish you design it for, and butter the Bottom; then lay in seven or eight fine Slices of middling Bacon, or Westphalia-Ham; then sheet the Pan with Forc'd-meat, pretty thick; then lay in some scalded Lettice cut in Quarters, and between some Pistachoe-Nuts and the Yolks of hard Eggs cut in Halves; then put in your Ragoust, and a few Cock-combs with it; close it with another Sheet of Forc'd-meat, and bake it in a gentle Oven, washing it over with an Egg: When bak'd, sauce it with good Gravy, thick Butter, and the Juice of an Orange; cut a little Hole, after you have turn'd it the Bottom upward; put in the Leer, and garnish with Resoles and Lemon.

POWDOE of FLESH, *with* Squab-Pigeons, *small*
Chickens, *or young* Rabbits.

TAKE your Squabs or Chickens, and truss them to bake; your Rabbits you must cut in Pieces; lard them with small Lard on the Breasts, and pass them in a Pan, or roast them off quick; then sheet the Dish you design to send them in with Puff-paste, and raise a Border of good Forc'd-meat in the Inside the Rim of your Dish three or four Inches high and pretty thick; lay in your Fowl or Rabbits; lay over them some large Oysters, some Sweetbreads slic'd, some Chestnuts blanch'd, some hard Eggs, and some Slices of good Bacon or Ham, and some Lettice scalded and quarter'd; lay over some Butter, and on that a Veal Caul, and bake it open; when done, take off the Caul and the Fat, and make a Ragoust or Coolio with good Gravy thicken'd; put in a Sweetbread minc'd, some Cocks-combs cut in Pieces, and a few Mushrooms, and season all; head it, and shake it together, and serve it; squeeze over a Lemon or Orange.

POWDOE of FISH, *with* Salmon, Trouts, Carps,
Tench or Eels.

TAKE your Fish, and scale it, and clean it; cut it in Pieces, not too small, and dry it, and wash it over with an Egg, and just crisp it off in a Pan in clarify'd Butter; take it out and drain the Fat from it; sheet a Dish with Puff-paste, and raise a Border of Fish Forc'd-meat within the Rim of your Dish three or four Inches high and pretty thick; lay in your Fish, and season with Pepper, Salt, Cloves, Mace, Ginger, Thyme and Parsly minc'd, and a little Onion; and some Horse-radish grated; lay in large Oysters roll'd in Eggs and season'd, some forc'd Fish Balls, some Mushroom Buttons, and a few Capers minc'd;

minc'd ; cover it with Butter, and bake it in a gentle Oven ; when done, take off the Fat, and put on the Milts and Livers of your Fish, which you may boil ; then make a Leer with a little red Wine, some Anchovies, a Lobster minc'd, and the Inside put in, and some Shrimps, and dice in a Lemon, and draw it up thick with some thick Butter, and serve it with this Leer, heading it all over ; put over some slic'd Lemon.

PIGEONS *in* LETTICE.

TAKE Squab-Pigeons, and truss them close to boil ; set them half ready ; put a Piece of Forc'd-meat into the Bellies of them, and open a hard Cabbage-Lettice ; cut out a little of the Middle, just scald it, and put your Squabs in ; eight will make a little Dish : Tie the Lettice round, and stowe them in strong clear Broth till enough ; stowe some Rolls of Forc'd-meat, and a Piece of fine Middling Bacon ; put boil'd Parsly and Butter in the Bottom of your Dish ; lay on your Pigeons in the Lettice ; lay Forc'd-meat quarter'd between ; lay Slices of Bacon round, and garnish with Lemon.

PIGEONS A LA FORCE.

TAKE Squab-Pigeons, and truss them to boil or bake ; fill their Bellies after set half ready, with Oysters roll'd in Eggs and season'd ; then cover them all over with Forc'd-meat ; bard each with a Sheet of larding Bacon, and washing them over with the Yolk of an Egg ; or you may do them without barding ; or you may lard your Squabs through with season'd Lard before you inclose them ; either Way will do, and be very good : Make a Ragoust of Sweetbreads, Oysters and Cocks-combs, and lay in the Bottom of your Dish ; lay some Forc'd-meat or fry'd Sweet-
breads

bread between; garnish with slic'd Lemon or Orange: You must bake them in a gentle Oven, or French Oven.

PIGEONS COMFORT.

TAKE young Pigeons, cleanse them, and break the Bones, and truss them to boil; lard them all over the Breast, and lay them in a Sauce-pan with a Piece of Butter; cover them, and set them over a gentle Fire, and let them work themselves into a golden Colour, sometimes turning them; then take them from the Fat and dry them; brown a Piece of Butter gold Colour, thicken it a little; put to it some good Gravy and a little red Wine; season with Pepper, Salt, Nutmeg, an Onion and a Faggot of Sweet-herbs, and a Bay-leaf or two; squeeze in some Lemon, and stow them down till tender; then toss them up with a little thick Butter; make a Ragoust of Sweetbreads and Cocks-combs, and the Heads of Asparagus or Artichoke-bottoms cut in Pieces, and lay in the Bottom of your Dish, and lay your Pigeons over; lay Forc'd-meat fry'd between each Pigeon, and garnish with Resoles of Forc'd-meat and Lemon.

Sheeps Tongues are ragou'd the same Way: You may do the one half plain, the other larded.

BUTTER'D CHICKENS.

TAKE fine small white-leg'd Chickens, and truss them to boil, and boil them as white as you can: When they are just ready, take them up and cut them to Pieces in Joints; then have a good deal of Parsly boil'd and minc'd put to them, and the Livers minc'd; put a good deal of thick Butter, and a little Pepper and Salt, and toss them up thick together; put two or three Spoonfuls of the Broth to them, and toss them up; if they

be not thick enough, put in the Yo'k of an Egg, and squeeze a little Lemon: Garnish with scalded Parsly and Lemon.

HASH'D CAPONS, PULLETS, TURKEYS, PHEASANTS, PARTRIDGES, or RABBETS.

BROWN a Piece of Butter gold Colour, and put to it fine clear Gravy; hash the brawny and fleshy Part of your Fowl very thin and small, and put it to your thicken'd Gravy; season with a little Pepper, Salt and Nutmeg, a whole Onion, and a Bundle of Thyme and Parsly; stove it a little, and take that out again: Put in the small Bones of your Fowl, and hack and broil the Legs; toss up your Hash with some thick Butter, and the Juice of an Orange or Lemon; let it be thick, and dish it on Sippets, and lay your small Bones and Legs about it, and garnish with Lemon or Orange.

PIG'S PETTITOEES *Ragou'd.*

TAKE the Pettitoees, after they are well cleansed, and boil them tender; boil the Appurtenances likewise, and mince them very small; brown a Piece of Butter gold Colour, and thicken it; put to it good Gravy; split the Pettitoees, and put them and the Hash in together: Season with Pepper, Salt, and Nutmeg, some Thyme and Parsly minc'd, and an Onion or Shallot; stove it up a while together; toss it up with some thick Butter and a little Flower, and squeeze in an Orange; dish it on Sippets of French Manchet, and garnish with slic'd Lemon or Orange.

MARIANATE CHICKENS.

+ TAKE your Chickens, and cut them in Quarters; break their Bones; or Pigeons in Halves, or Rabbits in Pieces: Lay them in a Brack made with white Wine and Vinegar, whole Pepper, Salt, Cloves, Mace and Ginger, some slic'd Lemon, some Sweet-herbs and Onions, or two or three Cloves of Garlick, and some Bay-leaves; let them lie in three or four Hours: Brown a Piece of Butter; thicken it, and put to it good Gravy, and ragoust it with a few Forc'd-meat Balls, a Sweetbread, and a few Cocks-combs; stove it till tender: Dry the other Half, and dredge it as you do a Cuttlet, and broil it, or make a Batter with Eggs, and fry it; dish the other, and lay that round: Garnish with fry'd Parsly and Lemon.

FRICASSY LA GRANULE, *or* FRICASSY *of* FROGS
or SNAILS.

T TAKE of the fine bright yellow Frogs that are near Springs and clear Brooks, fley them; take only the Hind-quarters, cut off the Feet, and put them into Water and Salt for half an Hour; take them out, and put them into some luke-warm Water; then brown a Piece of Butter gold Colour, thicken it, and tofs off your Frogs; and then put in some good Broth, and season with Pepper, Salt, and Nutmeg, a Faggot of Sweet-herbs, an Onion, and a Slice of Bacon stuck with Cloves; you may put in a few Mushrooms, Morelles and Trouffles, or not: Stove it till tender, and then tofs it up with the Yolks of Eggs beat up in white Wine, some thick Butter, and some folded Parsly minc'd; tofs it up thick, and garnish with fry'd Parsly and Lemon.

When you make the Fricassly of *Snails*, they must be Garden Shell-Snails that are on the Bushes; crack the Shells, and put a good deal of Salt to them, and some Small-beer, and they will work out all their Filth: Set them, and pick off their Shells clean, and fricassly them as you do Frogs, and put to them a little Cream.

*RAMKINS of CAPONS, or TURKEY, or PHEASANT,
or other Sort of White Fowl.*

TAKE the brawny white Part of your Fowl, and mince it, and beat it in a Mortar with as much Parmasan Cheese or good Cheshire; beat in a little grated Bread, and put in a little Cream, and the Yolks of two or three Eggs; make Toasts of Bread, French is best, and toast them, and lay this Stuff over them; work it up with a little Pepper and Nutmeg; put them in a Patty-pan, and toast them over with an hot Iron till enough.

Another Way is,

TO make them of Fowl and mild thin Cheese: Beat and order as before, and season with Sugar, Sack and Cinnamon work'd up with Eggs and Bisket, or grated Bread and plump'd Currans, and put on Toasts as the other.

CARDOONES LA FROMAGE, or with Cheese.

FIRST boil off your Cardoones very tender, and then ragoust them off brown in good Gravy; tofs them up very thick, and dish them, but season them pretty high with Pepper, Salt, and Nutmeg, a Faggot of Sweet-herbs and some Garlick, if not Onions

Onions or Shallot ; and when dish'd, strew over some Parmasan Cheefe, and brown it with an hot Iron, and serve it.

ATTLETS of Fat LIVERS.

+ TAKE fat Livers of Turkeys, or Capons, or Pullets, Take the Livers, cut them in two, or double them; you must have handsome Skures of a pretty Length, and you must have large Oysters set; then take your Livers and Oysters, and roll them in Eggs, and then dredge them with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and Bread grated, so broach them on the Skures; first two or three Oysters, and then a Liver; then Oysters, and then a Liver; then two or three Oysters more, and that will serve for one Skure; six is enough for a Plate: Broil them on a butter'd Paper, and sauce with good Gravy, the Juice of an Orange, and some thick Butter, and garnish with Orange or Lemon.

ATTLETOON of LIVERS.

+ TAKE fat Livers of Turkeys or Capons, and take large Oysters, set them and heard them; take some Lumps of Marrow, and wash these with the Yolks of Eggs, and season them with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd; then sheet a Petit-pan, or rather the Dish you bake it in, with Puff-paste, and raise a Border of Forc'd-meat in the Rim of your Dish three or four Inches high; lay first in your Livers, then your Oysters over them, then your Marrow, and then a Row of Cock-combs; take a few blanch'd Almonds, and beat them in a Mortar; mince a Sweetbread, and tofs the Almonds and that up in a little Gravy, and thicken it, and pour all over them; then strew over the Rasplings of French Bread half an Inch thick, and drop all over thick Butter beat up with the Yolk of an Egg
or

or two till it is cover'd all over very thick: Bake it in a gentle Oven, and serve it.

ASPARAGUS, or ARTICHOKEs *in Cream.*

TAKE your large Asparagus, and cut them in Pieces, half an Inch long, as far as they are green; then stowe them in clear strong Broth till crisp and tender; season them with Pepper, Salt, and Nutmeg and a little Onion; then tosse them up thick with the Yolks of Eggs beat up in a little white Wine and Cream, and some thick Butter, and so serve them, and garnish with Lemon.

You must do *Artichokes* the same Way, but boil the Bottoms tender, and then stowe them in Gravy, and season them, and thicken them, and tosse them up with Cream as you do Asparagus.

ARTICHOKEs *Forc'd.*

TAKE the Bottoms, boil'd enough, and wash them over with an Egg; cover them with light Forc'd-meat, and bake them gently a little while, first washing them over with an Egg: Garnish with Lemon.

ARTICHOKEs *Fry'd.*

FIRST pare your Artichokes round, and cut the Strings from the Bottom; cut off the Tops of the Leaves, and quarter them, and cut each Quarter into three Pieces; cut out the Core, and put them into Water, and let them soak, then dry them, flower them, and fry them in clarify'd Butter, or you may tosse them up with the Yolk of an Egg and a little Flower before you fry

fry them: The Suckers need no corning; fry them in Quarters, so serve them hot.

BEANIAT A LA SWITZ.

TAKE young Beans, blanch them, and beat them in a Mortar with some scalded Winter-Savoury; season them with Pepper, Salt, and Nutmeg, and work them up with Eggs, half the Whites, setting them over a Fire, stirring them well till pretty stiff, and then either fry them, or bake them, as you do a Tansey, and garnish it with fry'd Bacon and Lemon.

CUCUMBERS *Fry'd.*

TAKE Cucumbers, and pare them, and slice them, but not too thin; brown a Piece of Butter, and fry them off over a middling Fire, not too hot; and when they begin to crisp and brown, dredge over a little Flower, toss them up, and put to them some good Gravy; season with Pepper, Salt, and Nutmeg, and a little Onion; put in a Bagget of Sweet-herbs, and stow them up till pretty thick: This is Sauce proper for Mutton, or Cutlets, or any Thing broil'd of Meat in that Season. You may also quarter them, and take out the Seeds, and fry them the same Way.

Forc'd LOBSTERS *in* Escollop-Shells.

TAKE your Lobster, and take the Flesh out of the Legs and Tail, and mince it with as much Marrow as Meat; season it with a little Pepper, Salt, and Nutmeg; work it up with grated Bread and the Yolks of Eggs, and a little Cream;
butter

butter your Shells, and fill them full, and broil them as Oysters, or do them in a gentle Oven, or a French Petit-pan Oven.

Another Way is,

TO take all the Meat out of the Claws, Tails and Body of the Lobsters, and cut it into Pieces as big as a Nutmeg; cut some Marrow in Pieces likewise; put some Shrimps pick'd with it; season it with Pepper, Salt, Ginger, and Nutmeg, and a little Parsly and Fennel minc'd, and work it up with Cream, grated Bread and the Yolks of Eggs, and fill the Bodies full of it, putting a Piece of butter'd Paper round the Shell, tying it at each End, and bake them in a gentle Oven: Take off the Papers, and serve them away hot.

Butter'd CRAY-FISH, and Butter'd CRABS.

TAKE your Cray-Fish, and pick the Tails out whole, and put what is in the Inside of the Body-shells in likewise, and put to them a little Wine; brown a Piece of Butter gold Colour; put in your Fish and Wine and a little good Gravy, and season them with a little Pepper, Salt, Nutmeg and Ginger, and stow them a while a little tender; then toss them up with thick Butter and the Juice of an Orange; dish them on Sippets, and garnish with Orange or Lemon, and serve them hot.

CRABS Butter'd.

TAKE off the Claws and small Legs, and raise out the Body, and take all the Fish out of the Shells, and mince it, not too small; take the Fish out of the Legs and put to it; put to it a little white Wine, and a Spoonful of Sack; season it with Pepper, Salt, Nutmeg, and Ginger; put in a little grated Bread,
and

and squeeze in some Lemon; tofs it up with thick Butter, and put it into your Shells, and lay the Eggs about and Lemon.

How to Prepare HOG'S FEET.

FIRST, take the Hog's Feet after well scalded and cleansed, and split them almost in two, and dip them in Vinegar, and strew them Inside and Outside all over with *Lapis Prunella*, and let them lie two or three Hours before you boil them; then take a Piece of fat and lean Bacon, and season it with *Lapis Prunella*, and clap a Bay-leaf on each Side of it, and put it in the Middle of the Hog's Feet, every one a Piece, and tie them close with a Piece of Tape; then boil your Feet and Ears together in a Bullion, made thus: Take a Quart of soft Water, a Quart of white Wine, a Pint of White-wine Vinegar; season it well with whole Pepper, Cloves, Mace and Ginger-Races, put in a good Faggot of Sweet-herbs, and a good many Onions, some Bay-leaves, and some Salt, and a Pound of Montego, or Slices of fat Bacon; cover it, and let it simmer over a gentle Fire till mighty tender: Your Ears will be done sooner than the Feet by a great while; take them out, and put them in an Earthen Vessel, and when the Feet are enough put them all together; fill up the Pot with the Bullion, and let them stand, and take them out as you use them.

HOG'S FEET, and EARS.

TAKE as many of them out of your Bullion as you intend to dress, put them in warm Water, to take the Jelly from them; then take the Feet, untie them, split them quite, dry them, and dredge them; first wash them over with the Yolk of an Egg beat up in thick Butter, and dredge them over with grated Bread, Pepper, Salt, Thyme and Parsly minc'd, and broil them on a butter'd Paper; take the Ears, and hash them in long
O thin

thin Slices like Pallats, and ragoust them up brown in good thicken'd Gravy ; tofs them up thick, put a little Mustard and thick Butter to them, and dish them ; lay the Feet round about, and garnish with fry'd Parsly and Lemon. The Bones of the Feet, if they be done according to this Direction, will be tender, and may be eat.

COLLOPS, *and* OYSTERS, of Veal, Mutton or Lamb.

CUT your Collops very large, and not too thin ; hack them well, and wash over the Inside with the Yolk of an Egg ; then take large Oysters set and bearded, and roll them in the Yolks of Eggs ; season them with Pepper, Salt and Nutmeg, Thyme and Parsly minc'd ; lay them thick half over your Collops, and turn over the other Half, and skure it at the Side and each End, washing them over with thick Butter and the Yolk of an Egg, and broil them on a butter'd Paper ; sauce them with good Gravy, thick Butter, and the Juice of an Orange, and then garnish with either Orange or Lemon slic'd.

Sweet MADE-DISHES.

FRICASSY of TROTTERS, or CALVES FEET.

TAKE Trotters, or Calves Feet, and cut them in Pieces as a Fricassy, and stove them in Broth till tender ; season with Pepper, Salt, Nutmeg, Cinnamon and Ginger, some Thyme, and a pretty deal of Parsly minc'd ; when tender enough, tofs them up with some thick Butter, and a Caudle made with white Wine and the Yolks of Eggs and Sugar ; tofs them up thick, and garnish with slic'd Lemon : You may also put in plump'd Currants, and garnish with poach'd Eggs and slic'd Orange or Lemon.

OLAVES

OLIVES of VEAL, *Sweet.*

CUT large Collops off a good Phillet of Veal, not too thin, and hack them well; make a Forc'd-meat of Veal, Beef, Suet or Marrow, as much more Suet as Meat, and mince it fine; season with Pepper, Salt, Cinnamon and Ginger, a little Thyme and a good deal of Parsly minc'd; work it up with grated Bread, Sugar, Cream, and Yolks of Eggs, put in some Citron minc'd, and some plump'd Currants; wash your Collops over with the Yolk of an Egg, lay on your Forc'd-meat, roll them up, and wash them again, and roll them in a Piece of Veal Caul, and roast them or bake them, and sauce them with thick butter, a little Wine, and the Yolk of an Egg and Sugar.

A LEG of LAMB Forc'd, Sweet, is done the same Way.

TAKE out the Flesh and the Bone to the Joint, and make a Forc'd-meat sweet, and fill up the Skin again, and roll some of the Forc'd-meat in a Caul to cut and garnish withal; garnish also with Suckets, preserv'd Barberies and slic'd Lemon.

PEASE LA ORANGE, *and* PEASE FRANÇOIS.

PEASE LA ORANGE.

TAKE Green Pease, and boil them, strain them out, and beat them in a Mortar, and pulp them through a Cullender; season them with Pepper, Salt, Nutmeg, and some scalded Mint minc'd, some Sugar, Sack, and a little Naples Bisket; work this up with Eggs, half the Whites, and a little Cream; set it over the Fire and harden it a little, and either bake it or fry it as you do a Tansey, and garnish with open Petits of the same Stuff.

PEASE FRANÇOIS.

TAKE a Piece of Butter, and brown it, and thicken it with a little Flower; put in a little Broth and some Mint minc'd; put in your Pease, toſs them up, and ſtove them tender; put in a little Sugar, and a little thicken'd Butter, toſs them up thick, and ſerve them hot.

KIDNEY of VEAL on TOASTS.

TAKE the Fat and ſome of the Kidney of a Line of Veal, and ſome of the Fleſh, after roasted, and mince it very fine; ſeaſon it with Pepper, Salt, Nutmeg, Cinnamon and Sugar; work it up with ſome grated Bread and Yolks of Eggs, and put in ſome plump'd Currants and Citron minc'd; cut Toaſts of French Manchet, and dip them in Cream, and waſh them over with an Egg, and lay on your Meat; waſh that over with an Egg; butter a Petit-pan, put them in, and bake them in a French Oven, or another gentle Oven; ſo ſerve them.

BANNIETS FRANÇOIS.

TAKE ſcum Milk, the blueſt you can get, make it into Batter, as you do Pancakes, and ſeaſon it with Sugar, Sack, Nutmeg, Ginger, Salt, and Eggs, and fry off as many as you think fit, juſt harden'd, but not brown'd; when cold, beat them in a Stone-Mortar, and to every two Pancakes allow two Yolks and one White of an Egg; put them in by degrees, ſtill beating; put in a little thick Butter ſometimes; and when 'tis well beaten, lay it on a Pie-plate flower'd, and fry it in clarify'd Butter, cutting it off with the Bole of a Key, and it will fry hollow and clear; ſugar them, and ſerve them.

RICE

RICE BANNIETS.

FIRST boil your Rice tender, and strain it, and beat it in a Mortar with the same Ingredients, and fry it the same Way.

FRITTERS, *or* English BANNIETS.

TAKE to a Pint of Cream the Yolks of eight Eggs, the Whites of two or three, beat them well with your Cream; season with a little Salt, some Cinnamon and Ginger and Nutmeg; thicken them with fine Flower, and put in a Spoonful of good Ale-Yeast, a little Sack and a little fine Sugar; strain it, and set it in a warm Place nigh the Fire, and cover it.

Another Way is,

TO make them with Ale, or strong Broth, without any Cream, and the same Ingredients; then core Pippins, and pare them, and cut them into Slices, and dip them in your Batter, and fry them in clarify'd Butter in a good deal of Stuff; cut some of your Apples into large Dice, and dip them, and fry them likewise; fry them crisp; grate fine Sugar over them, and serve them hot.

PANCAKES *of* SORTS.

TO a Quart of Cream or good Milk, take twelve Eggs, the Whites of six; beat them well, and mingle them with your Cream; thicken it with the finest Flower, not too thick, and season it with Salt, a little Sugar and some Ginger, Cinnamon and Nutmeg; put in some Sack, and so mingle all very well together, and strain it, and then put in a Pound of Butter drawn up thick, and stir it well together; set it in a warm Place cover'd two Hours before
you

you use it; then stir it well together, and fry it thin, without Butter; sugar them, and serve them away.

Another Way is,

TO take a quarter of a Pound of Rice-Flower, and boil it in Milk and Water till it thickens it pretty much, and let it cool, and use all the same Ingredients in it, only a very little Flower in it; put thick Butter to it, and fry it as other Pancakes: You may likewise make it with fine Oat-Flower, and mingle it as you do the first; and these you may call Flawns.

PUFFS of ALMONDS, and PUFFS of CHEESE- CURD.

TAKE a quarter of a Pound of Jordan Almonds, beat them, after blanch'd, very fine; put them into a quarter of a Pint of Cream; put in four Eggs, two Whites; season with Cinnamon, Ginger and Sugar, some Sack and Orange-flower Water; work it up with a little fine Flower; spread it on a Pie-plate, and cut it off with the Bole of a Key, and fry them in clarify'd Butter; sugar them, and serve them.

PUFFS of CURD.

TO a Pint of Curd strain'd, put six Eggs, beat in a Mortar; season it as before, and work it up with a little Cream and fine Flower; lay it on a Plate, and cut it into Lozenges, and fry it in clarify'd Butter crisp; sugar it, and serve it.

POME-

P O M E T O O N *of* P I P P E N S.

TA K E the best Pippens, and pare them, and quarter them, and stew them in white Wine, Sugar, and a Stick of Cinnamon to a Dozen of Pippens; put half a Pound of Marmalade of Quinces, and stew all together; when tender, put to it a quarter of a Pound of Naples-Bisket grated, a little Cream and the Yolks of six Eggs; put in some Sack and Orange-flower Water, some beaten Ginger and some Citron minc'd; sheet a little Dish with Sugar-Paste, or a Petit-pan; put in your Stuff, and strew over as much grated Bisket as to be a quarter of an Inch thick, and drop all over with thick Butter and the Yolk of an Egg till quite cover'd; ice it over with double refin'd Sugar grated, bake it, and garnish with Petits of the same Stuff cross-barr'd.

Forc'd P I P P E N S, *with* P O M E T O O N S T U F F.

TA K E fine small hard Pippens, or Golden Pippens, and scoop them, but not too thin, so that you may pare them after they are scoop'd; then fill them with Pometon Stuff; stop a Piece of Apple in at the Hole where you scoop them, and lute it in with the Yolk of Egg; make a Batter, as you do for Fritters, but put no Yeast into it, and make it pretty thick; roll your Apples in it, and fry them in clarify'd Butter; heap them in a Dish; sugar them, and serve them.

Fry'd C R E A M, *of* S O R T S.

TA K E a Quart of Cream, and boil it up, and thicken it with fine Flower, as you do a Hasty-Pudding; let it stand till it is cold, then beat it in a Mortar very well; put in twelve Eggs, the Whites of six, but not all at once, but as you beat it season

season with Sugar, Sack, Orange-flower Water, Cinnamon and Ginger, and a little Salt; put in some thick Butter, and work it up with a little Flower to stiffen it: You may beat Almonds, and put in some Part of it, and colour some with Juice of Spinach, and some with Saffron, and some with Cochinele; spread it on a Plate, and cut it in Lozenges, and fry it in clarify'd Butter; sugar it, and serve it away.

LOAVES of CHEESE-CURD.

TAKE a Quart of Curd, after strain'd, and beat it well in a Mortar; put to it half a Pound of Naples-Bisket grated, a little Sugar, a little Sack and Cinnamon, and put in half a Spoonful of Ale-Yeast strain'd, with some Cream; work this up with eight Eggs, the Whites of six; work it up with some fine Flower into Bread, and make it up like French Manchets, and bake it in Dishes, that is, let it rise in Dishes, and turn it over on Papers; and when bak'd, cut the Lids, and butter them with thick Butter and Sack.

LEMON SALLAD, or LEMON COMFORT.

TAKE the clearest and thickest Rind Lemons, cut them in Halves, and with a sharp-pointed Knife cut out the Pulp, but not too close to the Rind; then slice it round in long Rings into fair Water, and let it lie an Hour or two; then boil it in fair Water till pretty tender; and then make a Syrup of half white Wine and half White-wine Vinegar, and boil it up into a Syrup with double-refin'd Sugar: Send it with other Sallad, that in the Middle, after it has lain four or five Days in the Syrup.

TANSEYS, of Sorts and Colours.

TAKE to a Quart of Milk or Cream twenty-four Eggs, the Whites of twelve; beat them very well, and mingle them with your Cream, and strain it; season it with Salt, Sugar, Nutmeg, Cinnamon, and Ginger; put in a little Sack and Orange-Flower Water, and beat it up with a Pound of Naples Bisket grated; beat a great deal of Spinach, and some Tansey; strain out the Juice, and colour your Stuff with it very green, and mingle it very well together; then set it over the Fire till it thickens, and begins to bind together; then put it into another Thing to cool a little, and then butter a Dish or Petty-pan, and bake it, but not too much; turn it out of your Dish or Pan the Bottom upward, sprinkle over some Sack, grate over some Sugar, and garnish with quarter'd Orange.

Another Way is,

TO make one as before green, another white or yellow; you must make it of all the same Ingredients as before, only no Spinach, but a little Tansey beaten and strain'd, to give it the Taste of a Tansey; or let a Bunch of Tansey lie in your Cream an Hour, and that will give it the Flavour; set it over the Fire as before till it binds, stirring it to keep it from burning; and then bake it, and a green one, both of a Bigness: When bak'd turn them out, and cut them into eight Quarters apiece, as exact as you can; then put a Pye Plate on a Dish, and put on a green and a white, and a green and a white, all close, and they will join close, and look all like one; you may make three, and colour one yellow with Saffron, and so mingle the Quarters, a white, a green, and a yellow; squeeze over an Orange, Sack, and Sugar, and garnish with Fritters and half Oranges.

P U D D I N G S.

CHOCOLATE PUDDINGS.

TO a Pint of Cream take eight Eggs, the Whites of four; beat them well together, and mingle with your Cream; put in some Nutmeg, Cinnamon, and Ginger, a quarter of a Pound of Naples Bisket, and a quarter of a Pound of Chocolate grated very fine; put in a little Orange-Flower Water, and a little Citron minc'd; mingle it mighty well together, and if you bake it, put a Sheet of Puff-paste in your Dish, and raise a little Border in the Rim; put in your Pudding and cross-bar it, and ice it with thick Butter and Sugar, and bake it in a gentle Oven, and when bak'd serve it away; or you may boil it if you please.

LEMON *and* ORANGE PUDDINGS.

TAKE the outer Rind of an Orange or Lemon pared thin, and boil it in two or three Waters till tender, and the Bitterness be gone; then beat it in a Mortar till it is very fine; then mingle it with your Cream, with a quarter of a Pound of Bisket, or half a Pound grated, a Pint of Cream, and eight Eggs, the Whites of four; season with Sugar, Sack, Cinnamon, Ginger, Nutmeg, and a little Salt; you may put in some Marrow minc'd; put in some candy'd Orange or Lemon Peel minc'd; mingle all well together, not too thick; sheet the Dish you send it in with Sugar Paste, put in your Pudding, and roll a thin Lid and put over, and ice it with thick Butter and fine Sugar, and bake it, and it will be done in an Hour; you may also sheet

sheet your Dish with Puff-Paste, and bake it open ; and when it is harden'd, ice it over, and set it in again till it is enough : Take care your Oven be not too hot.

ALMOND *and* PISTACHOE PUDDINGS.

TAKE the best Jordan Almonds, and blanch them, half a Pound ; and if Pistachoe's, half a Pound of the Kernels blanch'd ; beat them in a Mortar very fine, putting in sometimes a little Water to keep them from oiling ; take a Pint of Cream, eight Eggs, half the Whites, half a Pound of Naples Bisket, some Sugar, Sack, Orange-Flower Water, some Cinnamon, Ginger, and Nutmeg, a little Salt ; mingle all well together, and put in some Citron and Eringoe Root minc'd ; sheet a Dish with Puff-Paste, and put in your Pudding, and cross-bar it if you please ; ice it over and bake it, and so serve it ; you may likewise boil it in small wooden Dishes, and sauce them with Sack, Sugar, and thick Butter, and garnish with Orange.

QUAKING PUDDING.

TAKE a Pint of Cream, half a Pound of Bisket grated, or as much white Bread ; take ten Eggs, the Whites of six ; season with Sack, Cinnamon, Nutmeg, and Ginger, and a little Orange Flower, or Rose Water ; mingle all well together, and butter a Cloth and flower it ; put in your Pudding, and tye the Cloth very well and fast ; let your Pot boil apace when you put it in, and keep it boiling an Hour ; then take it out, and sauce it with Sack, thick Butter, and Sugar.

*Fine PUDDINGS of Sorts.**H*

TO a Quart of Cream or good Milk take twelve Eggs, the Whites of six, three quarters of a Pound of Naples Bisket, or white Bread ; season with Sugar, Salt, Cinnamon, Ginger, and Nutmeg, some Sack, Orange Flower, or Rose Water ; mince in some Citron, or Orangadoe, or Lemon Peel candy'd, and if not stiff enough put in a little fine Flower : You must divide these Puddings into Parts, and boil or bake them in Dishes ; put good Suet or Marrow in one, plump Currants in another ; colour one with Cochineel, another with Saffron, and another with the Juice of Spinach, put Almonds in another, and one plain ; and seven will make a Dish : If boil'd, put to them thick Butter, Sack, and Sugar, and rasp some Sugar over them ; stick over some Citron, and garnish with Orange.

SAGOE PUDDING.

TAKE Sagoe, half a Pound, and boil it in Milk and a little Water ; have a care it does not burn to ; a Pint of Milk with a little Water will be sufficient, and boil it thick and tender ; put to it half a Pound of Bisket grated, or Bread, and season with Sack, Sugar, Orange Flower, or Rose Water, Salt, Cinnamon, Ginger, and Nutmeg ; put in some Citron slic'd, and if too thick, put in a little Cream ; work it well together, and you may either boil it or bake it, but boiling is most proper, and in Dishes ; sauce it as before.

RICE

RICE PUDDINGS.

TAKE half a Pound of Rice, and boil it down in fair Water till tender ; then strain it out to cool a little ; then take a Pint of Cream, and ten Eggs, the Whites of half ; beat all well together with the Rice and Cream ; put in Sack, Sugar, and Orange Flower Water, Cinnamon, Ginger, Nutmeg, and a little Salt ; put in the Marrow of two Bones cut, but not too small, and a Pound of plump Currants and Citron minc'd ; mingle all well, sheet a Dish with Puff-Paste, put in your Pudding, cross-bar it, and bake it, and ice it over, and serve it.

Another Way is,

TO boil the Rice, strain it, and beat it in a Mortar ; beat with it a quarter of a Pound of Almonds, above half a Pound of Biskets grated, a Pint of Cream, and all the other Ingredients but Currants ; work it well together, and either boil it in Dishes, or bake it.

PUDDING *of* CARROTS.

TAKE your Carrots, and grate them, or scrape them ; one large Carrot will do with a Pint of Cream, ten Eggs, half the Whites, and Sack, Sugar, Rose Water, and half a Pound of Bisket or Bread, Cinnamon, Ginger, and Nutmeg, and if you please put in the Marrow of two Bones ; put in some Citron minc'd, and Orange and Lemon candy'd, and either bake it in a Dish with Puff-Paste and cross-barr'd, or boil it in a Cloth butter'd and flower'd, or in Dishes it boil'd ; sauce it with thick Butter, Sack, and Sugar.

POTATOES,

POTATOES, Spanish or English, *make a good Pudding.*

FIRST boiling and blanching the Potatoes, and beating them in a Mortar, and putting in the Marrow, and all the same Ingredients as by the preceding ; and bake it or boil it as there mention'd.

OATMEAL PUDDINGS.

TAKE Oatmeal Groats, and put a Quart in soak over Night in new Milk, and let them steep till next Day ; if the Milk be soak'd up, add another Pint to it, and boil the Milk and that together till very thick ; then let it cool, and put in twelve or fourteen Eggs, the Whites of half ; season with Nutmeg and Cinnamon, and Ginger, Sugar, and Salt ; put in some Sack and Orange-Flower Water, some Raisins and Currants, and some Citron minc'd ; put in half a Pound of thick Butter, and mingle all well together ; sheet a Dish with Puff-Paste, and bake it, cross-bar and ice it, and serve it.

Another Way is,

TAKE a Pound of fine Oat Flower, a Pint and half of Cream, fourteen Eggs, the Whites of half ; season it with the same as the other Pudding, only putting in no Fruit ; and bake it in Puff-Paste, or boil it in Dishes, and put to it thick Butter, Sack, and Sugar.

HERB PUDDING, *with Oatmeal.*

TAKE Oatmeal Groats a Quart, and soak them all Night in three Pints of Milk ; and then the next Day break in twelve or fourteen Eggs, and season it with Pepper, Salt, Cloves, Mace, and Ginger ; then take some Spinach, some Parsly, some Burrage,

Burrage, some Beet Leaves, and some Leek Blades ; mince in a little Thyme and Sweet-marjoram ; cut the Herbs, but not too small ; put in a Pound of Raisins, and a Pound of Currants ; put in a little Flower to bind it, and mix it all very well together, and boil it in a Cloth butter'd and flower'd, and mingle with it a Pound and half of good Beef Suet ; tye it very close in your Cloth, and boil it very well ; and when well boil'd, serve it with plain thick Butter.

CABBAGE PUDDING, *with* Flesh.

TAKE a good hard round Cabbage, and cut off the out loose Leaves, and cut or Scoop out a Hole in the Middle of your Cabbage ; what you take out, with some more, boil off ; take a Pound of Veal, have a Pound of Beef Suet, a quarter of a Pound of fat Bacon ; put to it some Thyme and Parsly, and two or three green Onions ; season with Pepper, Salt, Nutmeg, and Ginger ; mince it very well, put to the scalded Cabbage, and chop that a little with it ; work it up with grated Bread and the Yolks of Eggs, with a White or two among them ; wash the Inside of your Cabbage with the Yolk of an Egg, and fill up the Hollow with the Forc'd-meat ; butter a Cloth, and tye your Cabbage up very fast and close in it, and boil it very well ; take it out, and sauce it with thick Butter and Gravy, and serve it to the Table.

FLESH PUDDING, *with* Veal, Lamb, or Fowl.

TAKE the lean Part of any of these, and mince it, after it is roasted, or cold, and put to it a Pound of Flesh, and two Pounds of good Beef Suet ; mince it very fine ; put it to a Pint of Cream, twelve Eggs, six Whites, and season with Salt, a little Pepper, Cinnamon, Ginger, and Nutmeg ; put in some
Dates

Dates ston'd and minc'd, and some Citron ; put in half a Pound of Naples Bisket grated ; put in some Sack, and Orange Flower or Rose Water ; put in a Handful of Spinach minc'd small, first set off or scalded ; work this up well together, and sheet a Dish with Puff-Paste, put it in, and cross-bar it, and bake it, and ice it over, and serve it away to the Table.

CALVES-FOOT PUDDING, *or* Neats-Foot Pudding.

TAKÈ all the Flesh off the Bones of two Calves-Feet, and put to it as much more Beef Suet as there is Meat ; mince it very fine, and put to it some minc'd Parsly, and a little Thyme and Sweet-marjoram ; season it with Salt, a little Pepper, Ginger, Cinnamon, and Nutmeg ; put in half a Pound of Naples Bisket grated, and some Sack, Orange Flower or Rose Water, and work it up with ten Eggs, the Whites of five ; butter a Cloth, and tye it up fast and boil it, and sauce with thick Butter, Sack, and Sugar ; garnish with Oranges quarter'd.

BLACK *and* WHITE PUDDINGS *in* Skins.

FOR the Black, take to half a Pint of Cream, half a Pound of white Bread grated ; put in half a Pint of Blood, Hogs, Pigs, or Lambs, well stirred together, and not clodded ; season with Pepper, Salt, Cloves, Mace, and Ginger ; put in a Pound of Marrow cut small ; put in some Penny-Royal, a little Fennel, a little Sweet-marjoram ; put in the Yolks of eight Eggs ; work all this up together very well, and have your Hog's or Sheep's Guts clean'd mighty well ; fill up your Guts, but not too full, and tye them in Couples, and boil them gently, sometimes pricking them to give them vent.

Another

Another Way is,

TO take Oatmeal Grots crack'd, and steep them twelve Hours in Milk and the Blood; season them the same Way, but put in no Bread, for the Oatmeal will soak up the Milk and the Blood, and make it thick; then take the Fat of the Leaves of the Hog's Kidneys, and cut it into small Dice, and work it up with your other Stuff; put in the Yolks of six Eggs to the same Quantity as before; fill your Guts, not too full, and tye them in Lengths as you think fit, prick them, and boil them.

WHITE PUDDINGS, *the Best.*

TO a Pint of Cream put a Pound of Naples Bisket grated, half a Pound of Jordan Almonds blanch'd, and beaten fine; put a Pound and half of Marrow cut small, the Yolks of twelve Eggs, the Whites of two or three; season with a little Salt, Cinnamon, Ginger, Nutmeg, Sugar, Sack, and Orange Flower or Rose-water; put in two Ounces of candy'd Citron minc'd small, and work all this together, and fill your Skins, not too full; tye them two and two in Lengths, and boil them gently, and prick them with a Pin as they boil for vent: They will be enough in a Quarter of an Hour.

Another Way is,

TO a Pint of Milk or Cream, take a Pound of grated Bread, half a Pound of good Beef Suet, and mince it small, the Yolks of six Eggs, the Whites of two; season with Salt, Cinnamon, Ginger, Nutmeg, Sack, Sugar, and Rose-water, and put in half a Pound of Currants plumpt, and some Citron minc'd small; and boil them, after fill'd in Guts and link'd, as before mention'd.

PUDDING *with* Blood.

TAKE a Pint of Cream, or Milk, and a Pint of Blood, and thicken it with fine Flower; put in six Eggs, Whites and all; season it with Pepper, Salt, Cloves, Mace and Ginger; put in a little minc'd Thyme and Sweet-marjoram; take some Spinach, some Parsly, half a Handful of each; take some Penny-royal, some Mint, some Fennel, and some green Onion-blades, and a little Tansey; mince all these pretty small, and put in; put in a Pound and a half of good Beef-Suet; mince and mingle all these very well together; butter a Cloth; put it in; tye it close, and boil it well; and when done, dish it, and put to it some thick Butter.

BREAD-PUDDING, *with or without* Suet or Marrow.

TAKE three French Manchets, and cut them in Slices; put them in a Pint of Cream to soak; put in eight Eggs, the Whites of four: Season it with Salt, Sugar, Ginger, Cinnamon and Nutmeg, a little Sack and Orange-flower Water; mingle it well together; put in some Citron or Orangado, and, if you please, you may put either Marrow or good Beef-Suet into it; you may either boil it, or bake it, but not too much: If boil'd, sauce it with thick Butter, Sack and Sugar, and garnish with Orange.

PUDDING *of* SALT-FISH:

TAKE a Pound and a half of Parrel-Cod that is well water'd, and mince it very small; put it in a Pint of Cream; put half a Pound of Naples Bisket, some Citron, or candy'd Orange or Lemon; put in some minc'd Parsly; season with Cinnamon,

Cinnamon, Ginger, Cloves and Mace, and break in eight Eggs, the Whites of four or five; mince also the Yolks of half a Dozen Eggs boil'd hard, do not mince them too small: Mingle all this well together, and either bake it in Puff-paste, cross-barr'd and iced, or boil it in a Cloth butter'd, and sauce it with thick Butter, Sack and Sugar.

SAUSAGES of Pork, Veal, or Mutton.

TAKE Pork, two Pounds of Flesh, put to it three Pound of the Fat of the Leaves of the Hog; mince it very small, and season it with Pepper, Salt, Cloves and Mace; put in some Thyme, Parsly, Sweet-marjoram, and a little Winter-savoury minc'd; mix this all well together, and have the small Guts of the Hog's or Sheep's Guts well cleans'd, and fill them with this Meat; twist them in Links, and hang them in a dry Place for Use.

Another Way is,

TO cut your Meat in small Bits, and beat it a little with a Rolling-pin, and to a Pound of Meat put a Pound and a half of Fat cut into Dice, and season it the same Way as the other, and put it into Guts in the same manner as before mentioned.

BOLONIA SAUSAGES, of Beef or Mutton.

TAKE three Pounds of the best of a Buttock of Beef, and mince it very small, and beat it in a Mortar very well; then take two Pounds of the best larding Bacon, and cut it into Dice, and mingle it with your Meat; beat two or three Cloves of Garlick with your Meat, and season it very high with Pepper, Salt, Cloves, Mace, and Ginger, and put in some white Pepper-Corns; mingle all well together, and fill it into large Hog's Guts well cleans'd; tye them in Lengths, about two Handfuls long,

Q 2

and

and hang them in the Chimney, or some warm Place to dry, and they will continue good all the Year, and slice them out raw : Venison will make very good.

**FRENCH SAUSAGES, *with* Turkey, or Capon,
or Veal.**

AFTER roasted and cold, take the brawny white Part of the Fowl, or Veal, and mince it very small ; put to it as much more Marrow or good Beef Suet as Meat ; season it with Pepper, Salt, Cloves and Mace, and some Garlick ; put in some Thyme, Sweet-marjoram and Winter-favoury ; work it up with some grated Bread, Yolks of Eggs, and a little Cream, and fill it in small Guts ; boil them a little, and then broil them ; tye them in Lengths two Handfuls long.

DUMPLINGS *of* Sorts.

FIRST, Drop-Dumplings, or Norfolk-Dumplings ; To a Pint of Cream or Milk put three Eggs, Whites and all ; work it up pretty stiff with fine Flower ; season it with Salt, Nutmeg and Ginger ; put in a Spoonful of good Ale-Yeast, and let it be so stiff that you can drop it by a good Spoonful into the Pot, which must be boiling, and so kept till enough, which will be in a quarter of an Hour : The Sauce is only plain Butter.

Another Way is,

TO work a Pint of Cream or Milk up with good Flower and a Pound of good Beef-Suet minc'd, season'd with Salt, Ginger and Nutmeg ; work it up very stiff, and divide it in three or four, as you think fit, and boil them well : The Sauce is Butter.

Another

Another Way is,

TO work up a Piece of Paste as Puff-paste, with cold Water and Butter, and the Whites of eight Eggs to half a Pound of Flower and half a Pound of Butter; work half the Butter in first; roll it out, and put on the other Butter; flower it over, and turn it in or twelve Folds; beat it as you do Puff-paste, and divide it in three or four Parts, and boil it, made into Ovals flatted; the Sauce, Butter and Sugar, and the Juice of an Orange.

Another Way is with a good Piece of stiff Paste;

T A K E an Apple, pare it, and core it, and put it in a little Sheet of Paste; fill up the Hole of the Core with Sugar, and close the Paste round it, and boil it; the Sauce, Butter and Sugar; and you may garnish these Dumplings with a good Sort of a light Pudding made, and put in some plump'd Currants, and fry it in Spoonfuls in a good Pan of clarify'd Butter; sugar it over, and serve it.

ANDOLIES of Sorts.

T A K E the large Guts and Chitterlings of the Hogs, and cleanse them very well, turning them inside outward; then season them with Pepper, Salt, Cloves and Mace, some Thyme and Sweet-marjoram, and Parsly minc'd; then draw the smaller ones into the great, and fill them pretty full, and tye them in Lengths about three Handfuls long; then boil them in Water, season'd with Salt, Pepper and Cloves, and put in some Slices of fat Bacon, or some Montego, and boil them very tender; then lay them by for Use.

Another

Another Way is,

TO take the Reed Tripe, or Honey-comb Tripe of the Bullock, ready boil'd, and cut it in long Slices, and cut some fat Bacon small and mingle with it; season it as before, and fill it in large Hog's Guts cleans'd; tye it in Lengths, and boil them as you do the other; and when you use them, warm them through in hot Water, and then broil them on a Paper.

T O R T S.

TORT DE MOYLE, *with* Marrow.

TAKE half a Pound of Jordan Almonds, and blanch them, and beat them in a Mortar very fine; put to them the Marrow of three Bones, and half a Pound of Naples Bisket grated, beat it together; then mingle it with a Pint of Cream and the Yolks of eight Eggs, the Whites of two or three; season it with Sugar, Cinnamon, Nutmeg and Ginger, and a little Salt; put in some candy'd Citron and Eringo-Roots minc'd or cut small; mingle all well together, and sheet a Dish or Petit-pan with Puff-paste; put it in, cross-bar it, and bake it, and ice it over, so serve it away.

WESTPHALIA-HAM TORT.

TAKE a Quart of Cream, and boil it up with a Stick of Cinnamon and a Blade of Mace; beat up the Yolks of eight Eggs with a little Cream, and draw up your Cream thick, and season it with fine Sugar, and let it cool a while; then take a
French

French Manchet, and cut it in Slices very thin; make a Border of Puff-paste about the Dish you serve it in; lay a Row of Sippets in the Bottom of your Dish; then lay over that the Lean of a Westphalia-Ham slic'd very thin, being first boil'd; then lay some Lumps of Marrow roll'd in Yolks of Eggs over that, and then some slic'd Citron, Fringo-Roots and Orangado between the Marrow; then pour over some of your Cream; then lay another Row of Sippets, and another of Ham and Sweet-meats; and then fill it up with Cream, and bake it in a gentle Oven; when done, serve it.

BANNIET TORT.

TAKE a Pint of Cream, and make it into Pancake Stuff; season it as you do Pancakes, and fry off eight of them fine, crisp, and brown; sheet a little Dish with Puff-paste, and lay in the bottom, some Slices of Citron; lay on those a Pancake; then lay more Citron and Orangado, or Lemon-peel slic'd; then have some Sack and Orange-flower Water and Sugar mingled together, and sprinkle over: Lay another; then more Sweet-meats, and sprinkle between every one still till you have laid them all: Lay Sweet-meats on the uppermost, and sprinkle what you have on the Top, and close it with a thin Lid, and bake it off pretty quick; and when bak'd, cut it open, squeeze in an Orange, and shake it together, and cut the Lid to garnish; sugar it over, and serve it.

SPINACH TORT *and* TOASTS.

TAKE a good deal of young Spinach, and boil it off green; mince it very fine; put to it a little Cream, and a little Marrow; mince the Yolks of some Eggs: if there be a Quart of Spinach when boil'd and minc'd, put the Yolks of eight Eggs, the Whites of three, the Marrow of two Bones, and a quarter of a Pound of Naples

Naples Bisket grated, and a Pound of Currants plumpt ; season with Sugar, Sack, Orange-flower Water, Cinnamon, Ginger, and some Nutmeg, put in some Citron minc'd ; work well all together ; put it in a Dish sheeted with Sugar-Paste, or a Petit-pan ; cross-bar it ; ice it, and bake it.

The same *Stuff*, lay on Toasts or Sippets dipp'd in Cream, and wash'd over with an Egg, and lay your Spinach Stuff on them in Heaps, and bake them in a butter'd Petit-pan.

TORT DE POMME.

I TAKE eight large Pippens, pare them, and core them, and cut them in pretty thick Slices ; lay them in a broad Stew-pan, and put to them some clarify'd Sugar, and some Slices of Orange-peel, and stowe them very gently till they are clear ; then sheet a Dish, or Petit-pan with Sugar-paste ; lay in the Bottom some sliced candy'd Citron ; lay over your Apples in Rows, and some more Citron on them ; then boil a Pint of Cream, and draw it up thick with the Yolks of four or five Eggs, a little Sugar, and a Blade of Mace ; pour it over the Apples, and bake it, and when the Crust is enough, it is ready.

Another Way is,

TO stew the Apples, and bruise them into Pulp, and put to them some Cream, and some Naples Bisket grated, and work it together with the Yolks of Eggs and a little Orange-flower Water ; sheet your Dish ; put them in, cross-bar them, and ice them over, and bake it ; so serve it.

TORT DE POIRE.

TAKE of good baking Pears, pare them, and either bake them, or stew them down Red; you may quarter some, or cut them in Slices as Apples: Sheet your Pan, or dish with Puff-paste, and lay in the Bottom some Slices of Marmalade of Quince; lay over the Pears, and then more Quince; cream it over as you do the Apples; bake it, and serve it.

Another Way is,

TO pulp the Pears, and mingle it with Quince; put in a little Bisket grated, a little Cinnamon and Ginger, and a little Sack and Orange-flower; put it in Sugar-paste, when well beat together, and cream it over, and bake it, and serve it.

A WATER TORT.

TAKE a Pint of fair Water, and boil it, and thicken it with fine Flower, as a Hasty-pudding; let it cool, and then beat it in a Mortar with the Yolks of four Eggs, and the Whites of two; put to it some Orange-flower Water, and some Cinnamon and Ginger, and a little Citron minc'd, and work it up very well with half a Pint of Cream more; sheet a Dish with Puff-paste, and put it in, and bake it, and ice it; and so serve it away.

CREAM TORT.

TAKE a Pint of Cheese-curd, and beat it very well in a Mortar; then mingle it with a Pint of good Cream, and take the Yolks of eight Eggs, and beat them mighty well together with a little of Rose, or Orange-flower Water; put in a

R
little

little Cinnamon and Ginger, and mingle all together ; sheet your Dish or Patty-pan with Puff-paste, lay some slic'd Citron in the Bottom, fill it, and bake it, and when done, stick it over with Citron, and strew it over with small Comfects of Colours, and serve it away.

M. Egg Tort is made almost the same Way, only you must, instead of Curd, take the Yolks of a Dozen Eggs boil'd hard, and mince them small, boil a Pint of Cream, and draw it up with the Yolks of six Eggs, some beaten Cinnamon and Ginger, and some Orange-flower or Rose-water ; let it cool, and mingle the hard Eggs with it, and bake it as before in Puff-paste and Citron slic'd.

W H I T E P O T.

TAKE a Quart of good Cream, and take twelve Eggs, the Yolks only, and beat them up well, and mingle with your Cream ; season it with Sugar ; then sheet a deep Dish with Puff-paste, lay in the Bottom some French Manchet slic'd ; lay over that some Lumps of Marrow roll'd in Eggs, and Sugar, Ginger, and Cinnamon ; lay between some Citron, and Dates slic'd, and some Raisins of the Sun pickt and plumpt ; then pour your Cream all over till your Dish is full, and bake it, and strew small Bisket Comfect of Colours over it, and serve it away to the Table.

S A G O E T O R T.

TAKE three Ounces of Sagoe, and boil it up in fair Water ; then let it be very thick and clear ; put to it a Pint of good Cream, the Yolks of four Eggs, the Whites of two ; put in a little Sack and Orange-flower Water, and season with Sugar, Cinnamon, and Ginger, and mingle all well together, and put it

in Puff-paste, with some candy'd Citron in the Bottom of your Dish ; fill it, and bake it, and serve it.

A Tort of Vermajelly is made the same Way, only boil your Vermajelly tender in Milk.

LEMON or ORANGE TORT.

+ TAKE the outer Rind of an Orange or Lemon, and boil it in fair Water till it is tender ; then beat it in a Mortar very fine ; then beat up the Yolks of ten Eggs, with a little Cream, your Lemon Peel, and Orange-flower Water, and Sugar ; then boil up a Quart of Cream, and draw it up pretty thick with your Eggs, and then let it cool a-while ; sheet a Dish with Sugar Paste ; lay slic'd Citron in the Bottom, fill it up, and bake it ; and then strew over some beaten Cinnamon, and Bisket Comfects of Colours ; stick it over with Citron, and serve it.

PRUNELLA and TAMARINDE TORT.

FIRST sheet a Dish with Puff-paste, and lay your Prunella's or Tamarindes into the Bottom of your Dish, two Rows of them ; then boil up a Quart of Cream, and draw it up thick with the Yolks of ten Eggs, some Sugar, a Stick of Cinnamon, and a Blade of Mace ; fill up your Dish with it over your Prunella's, bake it, and serve it, with a few Prunella's lay'd on the Top of it.

PISTACHOE TORT.

TAKE half a Pound of Pistachoe Nut Kernels, and blanch them ; then beat the best Part of them very fine in a Mortar ; beat with them three or four Musk Comfects, and put in
R 2 a little

a little Orange Flower-water, some Cinnamon and Ginger beat ; then beat it up together with the Yolks of ten Eggs, boil up a Quart of Cream, and thicken it with this and a little grated Bisket, and bake it in Puff-paste, stick over some blanch'd Pistachoes and Citron, and serve it.

ASPARAGUS or ARTICHOKE TORT.

TAKE of Asparagus one hundred pretty large ; boil them, and take the Heads and Green, all of it that is tender, and beat it in a Mortar, with a quarter of a Pound of Naples Bisket, some beaten Cinnamon and Ginger, some Sack, Orange Flower and Rose-water, and Sugar ; mingle it with the Yolks of ten Eggs and a little Cream, and boil up a Quart of good Cream, and thicken it with this, drawing it up thick, and bake it in Puff-Paste, with Citron at the Bottom.

Artichoke Tort is, To take the Bottoms of three good Artichokes boil'd, and cut and pare out the Strings, and beat them in a Mortar, with a quarter of a Pound of Bisket or white Bread ; mince the Marrow of two large Bones, if small three ; season it with Sack, Sugar, Salt, Cinnamon, Ginger, and Nutmeg ; work it up with the Yolks of ten Eggs and a little Cream ; boil up a Quart of Cream, and draw it up thick with this, and sheet your Dish with Puff-paste, bake it, and serve it away to the Table ; stick it over with candy'd Citron.

POTATOE TORT.

TAKE a Pound and half Spanish Potatoes ; boil them and blanch them, and cut them in Slices, not thin ; sheet a Dish with Puff-paste, lay some Citron in the Bottom, lay over your Potatoes, and season them with Ginger, Cinnamon, Nutmeg, and

and Sugar ; then take the Marrow of two Bones, cut it into Pieces as big as Walnuts, roll it in Yolks of Eggs, and season it as the Potatoes ; lay it on them, and between the Lumps of Marrow lay Citron and Dates slic'd, and Fringoe Roots, sprinkle over some Sack and Orange-flower Water ; then draw up a Quart of Cream boil'd with the Yolks of ten Eggs, and pour all over, bake it, and stick over some Citron, and serve it.

Scorzonera Tort is made the same Way, and *Skerrets* likewise.

CHOCOLATE TORT.

TAKE half a Pound of fine Chocolate and grate very fine, and sift it ; put to it a little Musk and Amber prepar'd, and work it up with the Yolks of ten Eggs, and a little Cream and Orange-flower Water, a little Cinnamon and Ginger ; boil up a Quart of Cream, and draw it up thick with this ; bake it in Sugar-paste, stick Citron over it when it is bak'd ; put over some Bisket Comfects of Colours, and serve it.

To make PASTE of several Sorts.

Hot Butter PASTE for rais'd bak'd Meats.

TAKE a Peck of fine Flower, lay it on your Board, and spread it ready for your Liquor ; for a Peck of Flower you must have a Pound and half of Butter ; put it in your Liquor, and let it boil, let it cool a little, and then work up your Paste with it, and work it up pretty stiff and close ; then put it in a dry Cloth, and let it sweat a while, and then work it into what you please.

Cold Butter PASTE for PASTIES.

TO a Peck of fine Flower take three Pounds of good Butter, take six Eggs, the Yolks of two, work the Butter and Eggs up together with your Flower ; then put to it cold Liquor, and work it up pretty stiff ; and this Sort of Paste is for Pasties or Patties, or any Sort of bak'd Meats which are not rais'd ; you must work it up pretty stiff, and you may make it in any Form as you please.

FRENCH PASTE for any Sort of flat bak'd Meats not rais'd, as Pasties, Patties, Ham Pies, Hare Pies, or Fish Pies.

TO a Peck of fine Flower, take three Pounds of good Butter, and half a Pound of the best Montegoe, that is, good Hog's Lard ; work it up with the Whites of eight Eggs, and the Yolks of three ; work it with cold Liquor, that is, good fair Water, but our Term in Pastry is to call it Liquor, either cold or hot ; work this Paste up lightly, but pretty stiff, and then make use of it as Occasion shall require : You may make this Paste rise, by taking some of it, and roll it into a Sheet, and spread over it a little more Butter all up and down in little Bits ; flower it over and fold it up, and roll it and fold it over half a Dozen times, and then use it as Puff-paste.

PUFF-

PUFF-PASTE made thus;

TO a Quarter of a Peck of the finest Flower, take a Pound and half of the sweetest new Butter; take the Whites of eight Eggs, and work half the Butter in with the Whites of Eggs, and work it up stiff with cold Liquor; then roll it out into a Sheet, and lay the rest of your Butter all over the Sheet of Paste in little Bits; then flower it over, and fold it, and roll it, and beat it with your Rolling-pin, and fold it and roll it at least a Dozen times; let it lie a little, and then use it as you think fit. This is proper for most Sort of Torts, and a great many Patties and Petits, and for any Sort of Puffs, or Tarts that should be light.

TART PASTE for Patty-pan Tarts.

TO a quarter of a Peck of the finest Flower, take a Pound of good sweet Butter; take the Yolks of three Eggs, no Whites, and a Spoonful of double refin'd Sugar; work this up in your Flower very well; then wet it with cold Liquor, and work it up stiff, and so roll it in Sheets for your Patty-pans, either buttering or flowering your Pans; and so make use of this Past as you please for Tarts.

SUGAR PASTE *for any Sort of Sweet bak'd Meats, as Sweet-meat Tarts in Patty-pans or Petit Patty-pans, or Resoles Sweet, or Cheesecakes in Pans, or any small Things that are Sweet.*

TO make this Paste, to three Pounds of the finest Flower, put three quarters of a Pound of the best Butter, three quarters of a Pound of double refin'd Sugar, beat very small, and sifted; put the Yolks of three or four Eggs, and work this up with cold Liquor indifferent Stiff; roll it out in Sheets for your Pans, or what other Things you have Occasion for.

ALMOND PASTE *made thus;*

TAKE a Pound of the best Jordan Almonds, blanch them, and beat them in a Mortar very fine, sometimes putting in a little fair Water to keep them from oiling; put in, after they are beat very fine, a little Rose-water or Orange-flower Water; put in a Pound of double refin'd Sugar, and beat it all together into a Paste, and work it up together; put it in a Gallipot, and cover it close, and use it as you have Occasion. This is in a Readiness for Almond Pudding, Torts, Resoles, Puffs, Fritters, Blemange, or any sweet Thing where Almonds are requir'd.

To make CUSTARD STUFF.

TO a Gallon of new Milk take forty Eggs, the Yolks only, and beat them very well up together with some of the Milk; then mix it all together, and season with good Sugar, and some Orange-flower or Rose-water; then strain it, and put in a Stick of Cinnamon, a Blade or two of Mace, and a Race or two
 2 of

of Ginger slic'd ; then put it over a gentle Fire, and stir it till it begins to set or thicken ; take it off, but before you do not let it boil : And this Sort of Stuff is for Set Custards, or Custards in Paste.

Another Way is,

TAKE a Quart of good Cream, and take the Yolks of ten Eggs, and beat them very well, and season with fine Sugar, some Orange-flower or Rose-water ; beat the Yolks of your Eggs up with a little Cream, boil up your Quart of Cream with a Stick of Cinnamon and a Blade of Mace, and draw it up thick with your Eggs ; put in a little Musk and Amber prepar'd, and let it stand and cool a little, and fill your Cups with it, and bake them in a fine moderate Oven, and take care they be not too much colour'd.

To make CHEESECAKE STUFF.

TAKE a Quart of Cheese Curd after it is well strain'd, and put to it half a Pound of Naples Bisket grated ; put it in a Mortar, and beat it very well ; put to it half a Pint of Cream, and half a Pound of Butter drawn up thick ; mingle it well together ; put in a quarter of a Pound of Almond Paste, or of Almonds blanch'd, and beat very fine ; put in some Orange-flower or Rose-water ; season it with refin'd Sugar, and Nutmeg, Cinnamon, and Ginger ; put in two Ounces of Citron minc'd, and if you please a little Musk and Amber prepared, and put some Currants plump into some of the Stuff ; so make some plain, and some with Plumbs.

Another Way is,

T A K E eighteen Eggs, the Whites but of six ; beat them well together with half a Pint of good Cream ; put in a Piece of Butter, and set them over the Fire till they are as hard as butter'd Eggs, and there be a Quart of it ; when done, take it and beat it in a Mortar, with half a Pound of Naples Bisket, or as much fine white Bread grated, and the same Ingredients, and the same Quantities as is mention'd for the other made with Curd : You may make some plain, and some with Currants, and you may bake them in Puff-paste or Sugar-paste, as you think fit.

FLORENTINE STUFF made with Rice or Curds.

T A K E a Pound of Rice, and boil it tender ; strain it out and drain it, and then beat it in a Mortar ; work it up with a Pint of Cream, half a Pound of thick Butter, a Pound of Naples Bisket grated, or as much fine Bread ; put in twelve Eggs, the Whites of four ; season with Sugar, Sack, Orange-flower Water, Cinnamon, Ginger, and Nutmeg ; put in a quarter of a Pound of Almond-paste ; work it well together ; put in three Ounces of Citron, and a Pound of Currants plumpt ; bake it in Dishes, or Plates in Puff-paste cross-barr'd, and ice it over.

A MADE DISH, or to make a Marrow Pudding.

T A K E a Quart of Cheese Curd well strain'd, and beat it in a Mortar, and work it up together with twelve Eggs, the Whites of four, half a Pound of Naples Bisket, or as much fine white Bread grated ; put to it the Marrow of three large Bones, or four lesser, not cut too small, and a Pint of Cream ; season
with

with a little Salt, Sugar, Sack, Orange-flower or Rose-water, Cinnamon, Ginger, and Nutmeg; put in two Ounces of Citron, and an Ounce of Eringo-Roots minc'd or slic'd very thin and small; work this very well all together, and bake it in a Dish sheeted with Puff-paste, and bake it in a pretty quick Oven, to make your Paste rise, so serve it.

To make MEAT for Minc'd Pies.

THEY may be made with several Things, *viz.* Neats Tongues, Beef, Veal, Mutton, Rabbits or Tripe, Neats Tongues is the best; and to three Pounds of Meat of any Sort allow six Pounds of Suet, except Tripe, which for that four Pounds will do: First, boil your Tongues, and blanch them, and then mince them very fine; mince your Suet by it self very fine; and then mince them, or work them together; then spread your Meat, and season it with Salt, Cloves, Mace, Cinnamon, and Ginger beaten; season it well with Sugar; put in of candy'd Citron, Orangado and Lemon, slic'd or minc'd, a Pound; sprinkle all over your Meat some Verjuice, some Rhenish-wine, and Sack, and Orange-flower, or Rose-water; put to this three Pounds of Currants, and two Pounds of Raisins ston'd and chopp'd a little; work up all this together, and spread it abroad in a cool wooden Tray, and make Pies, or Chewets, as you please.

LUMBER-PIE MEAT, *must be made of a Phillet of Veal.*

FIRST set it, and mince it very fine; add as much more Suet as Meat; mince three or four good Handfuls of green Spinach, and a little Parsly, and mingle it with your Meat; season it with all the same Ingredients as you do minc'd Pie-meat, and then work it up with the Yolks of six or eight Eggs, and lay it in a Tray, spread abroad, to keep it from being musty: You

shall find how to use it, when you look over the making a Lumber-Pie.

MEAT *for* Stump Pies.

TAKE of a Phillet of Veal two Pounds, and mince it raw, but not too fine; mince four Pounds of good Beef-Suet very small; mince a good Handful of Spinach, a little Parsly, and a little Thyme; season with Sugar, Sack, Orange-flower, or Rose-water, Salt, Cloves, Mace, Cinnamon, and Ginger; put to this a Pound of Citron, Lemon and Orangado, but not cut too small; work it up with the Yolks of six or eight Eggs, and spread it abroad in a Tray. When you look over the making a Stump Pie, you will know how to use it.

Good DE VEAU PIE-MEAT.

TAKE two Pounds of a Phillet of Veal, and mince it with two Pounds of Beef-Suet very small; then take two Pounds of Marrow, and cut it in small Pieces, not mince it fine, and put it together; season it with Pepper, Salt, Nutmeg, Ginger, and some Thyme and Parsly minc'd, put in a little Onion, and work this up with the Yolks of six Eggs and a little white Wine, and lay it by in a Readiness for your good de Veau Pie, which is made as follows.

A good DE VEAU PIE.

FIRST, make a rais'd Coffin with six or eight Rounds; lay in the Bottom some thin Slices of Westphalia-Ham boil'd; then lay over that your good de Veau-Meat, as much as will fill your Pie almost full; then lay over some more Slices of Ham, or other good Bacon; lay on half a Dozen Bunches of Asparagus scalded,

scalded, cut as far as green ; put on some Chestnuts blanch'd, or Pistachoes, some scalded Lettice, Artichoke-bottoms in Quarters, some Morelles, some Sweetbreads dic'd, and the Yolks of some hard Eggs ; season it all ; cover it with Butter, and close your Pie, and bake it : When done, cut it up, and put in some thicken'd Gravy, some thick Butter, and the Juice of an Orange ; shake it, and serve it.

A LUMBER PIE, made thus ;

FIRST, raise a Coffin four-square with four Corners, and each Corner divided into three : You will see the Patterns for all Sorts of Pies further, which will direct you to fill your Coffin ; you must get the Marrow of three or four Bones taken out as whole as you can, cut it in Lumps as big as a Walnut, and roll it in the Yolks of Eggs ; squeeze your Lumber-meat up into Balls, putting a Piece of Marrow into every one in the Middle ; fill up your Coffin, and then lay over the Top of it some candy'd Citron, Orange or Lemon slic'd, some Suckets, Eringo-Roots, and some preserv'd Grapes or Barberries ; then close your Pie, and bake it ; and when done, cut up some of the Lid, and put in a Leer made with white Wine, Sugar, the Yolks of Eggs beat together and drawn up with some thick Butter ; put this into your Pie, and put Chewets about, and serve it.

A STUMP PIE, made thus ;

MAKE your Coffin into six or eight Rounds ; fill it half full of your Stump Meat, and lay over that some Lumps of Marrow dipt in Eggs, and lay some Yolks of hard Eggs in, and some Slices of Citron, and some Dates ston'd ; then fill up your Pie with more Meat ; then cover it over with Citron, Orange, Lemon, Eringo-Roots, Suckets, and preserv'd Grapes or Plumbs ; then close it, and bake it, and make a Leer for it as
for.

for a Lumber-Pie ; put it in ; put small Pies round of the same Meat, and serve it.

A SPRING PIE of LAMB.

TAKE a Hind-quarter of Lamb, and cut it out into Collops and Stakes ; season it with Pepper, Salt, and Nutmeg, but very moderately ; raise a Coffin like a Lumber Pie, and lay your Lamb in the Bottom ; work some Lumber Meat into Balls, and put over your Lamb ; put over some Raisins, and Dates slic'd, some Citron slic'd, and some Eringo-Roots and Barberries preserv'd ; then close your Pie, and make a sweet Leer or Caudle, as for a Stump, or Lumber Pie ; when bak'd, put it in, and you may put small Lumber Chewets about it, and serve it.

A CHICKEN PIE, Sweet.

TAKE your Chickens, and singe them clean ; cut them into Quarters, or less, wash them very well, then dry them ; then season them with a little Pepper, Salt, some Nutmeg, Ginger and Sugar mix'd together ; raise a Pie with eight Rounds ; lay in your Chickens, and some Artichoke-bottoms quarter'd, some Lumps of Marrow dipt in Eggs ; mince a little Parsly and mingle with your Seasoning ; put in some Yolks of hard Eggs, and season all ; lay over some candy'd Citron, Orangado and Lemon, some Eringo-Roots and Dates, and some Pistachoe-Nut Kernels blanch'd ; put Butter over it, and close your Pie, and bake it ; put in a sweet Leer, the same as before-mention'd, and serve it away hot.

A LAMB

A LAMB PIE, Sweet.

TAKE a Hind-quarter of Lamb, and cut it out into Stakes and Collops; season it with Pepper, Salt, Nutmeg, Ginger, and Sugar, with a little Thyme and Parsly minc'd, and mingled together: Raise your Pie, the Coffin like a Lumber Pie; lay in your Meat, and season it; lay over some Citron, Orange and Lemon candy'd, and some slic'd Dates; then lay over that a good many Currants, as many as will almost cover it; put over Butter, and close it, and bake it, and put in a sweet Caudle, as for the other Pies; shake it, and serve it.

*A CALF'S FOOT PIE, Sweet, or SHEEP'S
TROTTER PIE.*

TAKE the Feet, after boil'd, and take out the large Bones; cut the Feet in Pieces as big as a Walnut, toss them up with the Yolks of two or three Eggs; then season them with Pepper, Salt, Sugar, Nutmeg, and Ginger, and some Thyme and Parsly minc'd and mingled together: Raise a Coffin with eight Rounds, and put in your Meat; put over some Citron, Orange and Lemon candy'd, and cover it over with Currants, and put Butter over it, and close it, and bake it, and put in a sweet Leer or Caudle, as you make for the Pies before-mention'd; shake it, and serve it.

Another Way is,

TO take the Meat of the Bones, and mince it fine, with as much Suet as Meat, and season it with Salt, Sugar, Nutmeg, Ginger, Cinnamon, Sack, and Rose-water, a little Thyme and Parsly minc'd, put in Citron, Orange and Lemon; work it together

gether with Currants; bake it as a Minc'd Pie, and put in a Caudle.

A LOBSTER PIE, Sweet.

TAKE your Lobsters, and break the Legs, and split the Tails, and take out the Meat as whole as you can, and cut it in Pieces as big as a large Walnut; toss it together with the Yolks of three or four Eggs, and take Lumps of Marrow, to the Quantity of your Lobsters, and toss it up with the Eggs together; season it with a little Pepper, Salt, some Nutmeg, Ginger and Sugar; work it together; lay it in a rais'd Coffin; which you will see the Pattern of among the Patterns for Pies: Put over some slic'd Citron, and some Eringo-Roots, in Lengths of three Inches, and put in a few preserv'd Grapes; put Butter over it, and close it; put in a sweet Leer, as for other sweet Pies, only add a little Sack to this; then serve it away hot.

An OYSTER PIE, Sweet.

TAKE the largest Oysters, and set them, wash them, and pick them very clean, and take some of them, and beard them, and mince them with some Marrow, as much as Oysters; season them with Pepper, Salt, Nutmeg, Ginger and Sugar, and some Thyme and Parsly minc'd; work it into a Forc'd-meat with grated Bread, and the Yolks of Eggs, and a little Cream; then take your Oysters, and Lumps of Marrow, and toss them together with the Yolks of Eggs and the same Seasoning; put it in a rais'd Coffin or two for a Dish; put in your Forc'd-meat in Balls, with the Yolk of an hard Egg in every Ball; put over it slic'd Citron and Eringo-Roots and Suckets; put Butter over; close your Pie; bake it; and when done, put in the same as for a Lobster Pie.

ARTICHOKE, *or* POTATOE PIES.

TAKE your Artichokes, boil them, and take out the Leaves and the Core, and trim the Bottoms; cut some in Quarters, and some Whole; To eight Bottoms take the Marrow of four good Bones taken out as whole as you can; toſs theſe up in the Yolks of Eggs, and ſeaſon them with Salt, Sugar, Ginger, Cinamon, and Nutmeg: Raiſe a Coffin; lay in your Bottoms and Marrow between, and your Quarters uppermoſt; lay Marrow with them; put on them the Yolks of eight hard Eggs; lay over them Citron, Dates, and Eringo-Roots; put over Butter, and cloſe it, and bake it, and put in a ſweet Leer, as you do in the other ſweet Pies, and garniſh round with Egg Pies, fill'd with ſweet Forc'd-meat, made as follows:

TAKE the Bottoms of two Artichokes boil'd; take ſome Marrow and a Veal Sweetbread ſet, mince this together; put in ſome Citron minc'd, and ſeaſon it with your ſweet Seaſoning, and work it up with the Yolks of Eggs and grated Bread or Bisket, and fill your Egg Pies with it; bake them, and ſet them round the other.

A POTATOE PIE is made the ſame Way.

EITHER Spaniſh, or Engliſh Potatoes blanch'd, and a Forcing made for that as for this, with Potatoes, and other Ingredients.

A SKERRET, *or* SCORZONERA PIE.

TAKE your Skerrets and Scorzonera's, and boil them till they will blanch, then cut them to Lengths about two or three Inches; waſh them with Yolks of Eggs, and ſeaſon them

T

with

with sweet Seasoning, as an Artichoke Pie; put to them some Cheinuts boil'd and blanch'd, or Pistachoe-Nut Kernels; put some Yolks of hard Eggs split, and lay over some slic'd Citron and Suckets; put over Butter, and close it in a rais'd Coffin; and when bak'd, put in a sweet Leer, as for other sweet Pies.

EGG PIES *Minc'd, Sweet.*

TAKE the Yolks of twenty-four Eggs boil'd hard; put to them two Pounds of good Beef-Suet minc'd very fine, and mince the Eggs, but not too small, that they may be seen when bak'd; season them with Salt, Cloves and Mace, Cinnamon and Ginger beaten, Sugar, Sack, Rose or Orange-flower Water; put in half a Pound of Naples Bisket grated; put in Citron, Orange and Lemon minc'd, and some Dates; work it well together; put in a Pound of Raisins ston'd and minc'd, and a Pound and a half of Currants; make rais'd Chewets, and round Egg Pies, and fill them; close them, and bake them, and put in a sweet Leer, and so serve them.

An OLIVE PIE, Sweet.

TAKE of a Phillet of Veal, or a Leg of Lamb, and cut it into large Collops; hack them well, and make a Forc'd-meat of Veal and good Beef-Suet, as much more Suet as Meat; mince it fine; season with Salt, a little Pepper, Nutmeg and Ginger; put in some Currants and Citron minc'd; work it up with grated Bread, and the Yolks of Eggs, a little Sack, and some Sugar; turn your Collops, and wash the wrong Side with the Yolks of Eggs; then lay over your Forc'd-meat, and strew over a little Thyme and Parsly minc'd; roll them up, and raise a Coffin; then lay in your Olives; then lay in between Artichoke-bottoms quarter'd, and some Lumps of Marrow roll'd in Eggs, and season'd
with

with sweet Seasoning ; then lay over slic'd Citron Suckets, Barberries, or Grapes preserv'd ; then lay over Currants and Raisins ; put over Butter, and close it ; bake it, and put in a good sweet Leer, as for other sweet Pies, and serve it.

An EEL PIE, Sweet.

TAKE your Eels, and fley them, and cut them, after drawn and hack'd, into Lengths about three Inches long ; roll them in Yolks of Eggs, and season them with sweet Seasoning, and make a little sweet Forcing of an Eel, minc'd and season'd sweet ; put in some Currants, and some Thyme and Parsly minc'd, which you must do likewise with your Eels ; work your Forcing up with grated Bread, and the Yolks of Eggs ; raise a Coffin, and lay in your Eels and Forcing between, and over them ; then some candy'd Citron slic'd, and some Currants and Raisins over ; put over Butter, and close it, and bake it, and then put in a sweet Leer, and serve it away to the Table hot.

LYNG PIE, *Sweet*, or LYNG PASTY.

LET your Lyng be boil'd enough, but not to Pieces ; then let it cool, and cut it in Pieces about two Inches square ; wash it over with the Yolks of Eggs, and season it with Thyme and Parsly minc'd, Pepper, Cloves, Mace, Ginger, and Sugar ; raise a Coffin ; put in your Lyng ; lay in some Yolks of hard Eggs ; lay over some slic'd Citron and Dates ; cover it over with Currants ; put over Butter, and close it ; and when bak'd, put a sweet Leer, and serve it.

A SALT-FISH PIE, Sweet.

TAKE the best Barrel Cod, and water it very well; boil it, but not too much; take it out, and drain it; then pick all the white Fish from the Skin and Bones, and mince it very fine; put to it a Dozen of Yolks of hard Eggs minc'd; put to it a good Handful of Spinach and Parsly minc'd; put in grated Bread; season it with Cloves, Mace, Ginger and Cinnamon, some Sack and Orange-flower, or Rose-water; put in Currants and Raisins, according to the Quantity of your Meat, as you do for minc'd Pies; put in Citron, Orange, and Lemon candy'd, and work it up with the Yolks of Eggs, thick Butter, and some Cream; make your Coffin, and fill it; lay some Eringo-Roots over, and Suckets, and close it, and bake it; when bak'd, put over a sweet Leer, as for other sweet Pies; dish it, and put round Chewets of the same.

*Savoury BAK'D MEATS.**BEEF PIE in Blood.*

TAKE a good Rump, or a Sirloin of Beef, and bone it; take out all the Sinews and Strings; then take fresh Blood from a Sheep or Lamb, put in a little Salt, and stir it very well to keep it from clodding; strain it; put to it some grated Bread, and Beef-Suet minc'd; season it with Pepper, Salt, Cloves and Mace; put your Beef into it, and cut some Holes in the Inside of it, and force it with the same Stuff: Let it lie all Night in the Blood and Seasoning; then raise a high thick Coffin of a
good

good Height ; put some of your Blood in the Bottom ; lay in your Beef and the rest of the Blood over it ; put over Butter, and close it, and give it good soaking till very tender ; then open it, take out the Fat, and you may put in good Gravy ; shake it well together, and serve it ; or you may put over it a good Ragoust of Pallats and Sweetbreads, and Forc'd-meat Balls.

Another Way is, with Herbs.

T A K E Thyme, Parsly, Sweet-marjoram, and Penny-royal, and mince it, and put it amongst your Blood and Seasoning, and order your Beef, with all other Things as before.

A *Venison Pie* or *Mutton in Blood* may be done either Way as the Beef is.

A VENISON PIE, or PASTY.

T A K E a Side of good Venison, or a half Haunch ; bone it, and take off the Skin, and take out the Sinews and Strings ; season it with Pepper, Salt, Cloves and Mace, or with only Pepper and Salt ; raise your Coffin ; mince some good Beef-Suet, and lay it ; first, beat it with your Rolling-pin ; lay it in the Bottom, and season it ; lay your Venison over it ; or you may do it without Suet, putting in the more Butter ; but we allow with Suet is a very good Way : Lay Butter over it, and lay a Border round by the Edge ; close it, and bake it, and endore it over with the Yolk of an Egg, and give it true soaking.

A *Pasty* must be made with cold Butter-paste, season'd the same Way, and border'd both Inside and Out ; the Inside for Pudding-Crust, and the Outside for Garniture : Endore it over
2 with

with the Yolks of Eggs and thick Butter before you put it into the Oven, and that will give it a fine Colour.

A CHINE of BEEF PIE.

TAKE a fine middling Chine of Beef; cut off the Neck Part, and trim the Chine-Bone very near and neat; take out the Pith, Strings and Sinews, and lard one Side very well with gross Lard season'd with Pepper, Salt, Cloves, Mace, Thyme and Parsly minc'd; force the other Side with a good Forc'd-meat; season all well, and put Beef-Suet in the Bottom of your Coffin, beaten and season'd; put in your Beef, and lay Forc'd-meat about it; put Butter, and close it with a Border; bake it well and tender, and take out the Fat, and put over a good Ragoust of Pallats and Sweetbreads, Morelles and Trouffles, and serve it: You may make a Pie with two Chines; lard one, force the other.

A WESTPHALIA-HAM PIE.

FIRST boil your Ham, but not too much; take off the Skin, and pare of all the Rust and Outside, and take out all the Bones; cut some Hacks in it in the Inside, and season it with Pepper, Cloves, Mace and Ginger, and wash the Top with the Yolk of an Egg, and season it, and strew over some Thyme and Parsly minc'd: Make a Coffin, and put in your Ham in the Middle; lay some Forc'd-meat round, and round that Partridges, Chickens, and Pigeons, and some Forc'd-meat between; season all, but lay over some hard Yolks of Eggs, Artichoke-bottoms quarter'd, and Chesnuts blanch'd; lay scalded Lettice, or Asparagus scalded in short Bunches; put over Butter, and close it, and bake it; cut it up, take out the Fat, put in some good Gravy, and shake it together, and put over it a Ragoust of
Pallats

Pallats and Sweetbreads, Cocks-combs, Morelles, Trouffles and Mushrooms, and serve it away hot to the Table : Garnish with the Cover cut.

Another Way is,

TO cut the Ham in Slices an Inch thick, and cut your Fowl in Quarters, and crack the Bones, and lay your Ham in first, then Forc'd-meat, and then Fowl, and season all as you go ; make two Rows of each, and put on the same Ingredients, and a Ragoust at last ; and serve it.

A PORK PIE *and* TONGUES. C

TAKE a Chine or Fore-loin of Pork, and let it be one Day corn'd with Salt ; your Tongues should be pickled Red ; as you will find a Receipt to do them hereafter : Boil your Tongues just enough to blanch them, and then lard them through with pretty gross Lard somewhat thick ; trim handsomly the Bones of your Chine, and force it with good savoury Forc'd-meat ; season with Pepper, Cloves and Mace, pretty high of the Spice ; raise a Coffin, and put your Chine in the Middle, and two Tongues on each Side whole ; lay some Forc'd-meat, and some Chestnuts blanch'd between ; season all well ; butter it all well over, and close it, and bake it ; and when bak'd, put in a Ragoust of Pallats and Sweetbreads, and serve it.

A MUTTON PIE, *like* Venison.

TAKE a Fore-quarter of Mutton, cut to the Jeggot, and take out the Shoulder from under the Skin, as they do Venison ; bone it, and skin it, and cut some Slashes into the Flesh on the Inside ; take an Ounce of Peter-Salt, and as much Socho, dry'd and sifted, as will lie on a half Crown ; season your Meat with this over Night, and when you make your Pie
or

or Paſty in the Morning, waſh it over with a little thin freſh Blood, and ſeaſon it with Pepper as you do at other times, but not too much Salt, for the Peter-Salt will reliſh it a little; you may uſe Cloves and Mace if you pleaſe: Raiſe your Coffin four-ſquare: butter it over well, and put Beef-Suet minc'd and beat in the Bottom; cloſe your Pie, and bake it; and when done, take out the Fat, and put in good Gravy; ſhake it well together, and to ſerve it to the Table: You may make it into a Paſty, and it has, and may deceive many, who will take it for Veniſon.

A MUTTON SQUAB PIE.

TAKE a Neck of Mutton, or a Loin, and cut it into Cutlets pretty thin; ſeaſon it with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd; raiſe a round Pie, put a little Beef Suet in the Bottom minc'd and beat, lay over your Mutton; then take ſix or eight large Pippens, and a Dozen of large Onions, and firſt put in a good Handful or two of Raiſins; then put on your Apples and Onions, put over Butter, cloſe it, and bake it; cut up the Lid, take out the Fat, put in ſome Gravy, and a little thick Butter, and ſhake it well together; garniſh with the Lid, and ſerve it.

An OLIVE PIE Savoury.

TAKE a good Phillet of Veal, and cut it into large Collops, and hack them, turn them, and waſh them over with the Yolk of an Egg; then bard them over with a thin Sheet of Lard, or larding Bacon; waſh that over with an Egg like-wiſe, and then ſpread over that as much good Forc'd-meat as will cover them; then roll them up into Olives, and waſh them over again; ſeaſon the Outside with Pepper, Salt, Thyme and Parſly minc'd; raiſe a Coffin, and lay in your Olives, lay
Forc'd-

Forc'd-meat, and some Artichoke Bottoms quarter'd, between ; lay some Sweetbreads slic'd, and Pallats, some Yolks of hard Eggs and some thin Slices of Bacon over all ; season all as you go and lay some scalded Lettice in ; put Butter over it, and close it, and bake it, and then take out the Fat, put in some good Gravy, some thick Butter, and the Juice of an Orange ; shake it well, and serve it.

A BATTALLIA PIE, Savoury.

A Battallia Pie is made of Rabbits or Chickens cut into Pieces or large Quarters ; raise a Coffin with eight Rounds, and first lay in your Chickens or Rabbits, then lay in scalded Lettice cut in Quarters, lay in Chestnuts blanch'd, lay in Sausages, some Sweetbreads and Pallats slic'd, some Oysters set and blanch'd, and some Lumps of Marrow roll'd in Eggs, some Yolks of Eggs hard, some Morelles and Mushrooms, and season all as you go, lay some Slices of Bacon on the Top, and lay Butter over, and close it, and bake it ; then take off the Fat, put in good Gravy, thick Butter, and the Juice of an Orange, and serve it.

A LAMB PIE, Savoury.

TAKE a hind Quarter of Lamb and bone it, and lay it square ; season it ; raise a square Coffin, put it in, lay some Forc'd-meat and hard Eggs, a few Slices of Bacon ; lay Butter over, and close it, and bake it, and put in, after the Fat is taken out, a Ragoust of Pallats and Sweetbreads, Morelles and Trouffles ; shake it together, and serve it : You may make it of the same Meat cut in Stakes or Collops.

A CHICKEN PIE, Savoury.

TAKE your Chickens and singe them, and cut them in Quarters; wash them and dry them, and season them with Pepper, Salt, Nutmeg, and Thyme and Parsly minc'd; raise a Coffin, and then lay them in; put in some Forc'd-meat, some Yolks of hard Eggs, some scalded Lettice or Asparagus, and a Sweetbread, a Pallat slic'd, and a few thin Slices of Bacon; season all as you go; put over Butter, and close it, and bake it; and when done, put in good Gravy, thick Butter, and the Juice of an Orange; shake it well together, and garnish with the Lid.

A PIGEON PIE, Savoury.

TAKE young Pigeons, tame or wild, or Squabs of either, after well cleans'd and drawn, crack the Bones, and truss them to bake; fill their Bellies with Forc'd-meat, raise a Coffin, and put them in; season with Pepper, Salt, and Nutmeg; put in Forc'd-meat Balls, some Artichoke Bottoms quarter'd, some Sweetbreads slic'd, some Cocks-combs blanch'd, some Morelles, Trouffles, and hard Yolks of Eggs, some Slices of Bacon, some Chestnuts or Pistachoes blanch'd, and some Lumps of Marrow roll'd in Eggs; cover with Butter, seasoning all as you go, close your Pie, and bake it; when done, take out the Fat, and put in a Ragoust made with good Gravy, a Sweetbread dic'd, and Cocks-combs cut small, the Heads of Asparagus, and put this Ragoust over, and serve it.

A PIE of LEVERETS.

TAKE two good large Leverets, or three, according as they are in Bigness; cut off the fore Quarters short, and cut off the Shoulders, and roast the rest with the Heads; cut the hind Quarters into four Pieces, and lard half of them with season'd Lard; raise a Coffin, and lay some Slices of Bacon in the Bottom, and some good Forc'd-meat over your Hare, and season with Pepper, Salt, and Nutmeg; lay over some Forc'd-meat Balls, the Yolks of hard Eggs, a Sweetbread slic'd, and some large Oysters set and bearded dipt in Eggs; then take the fore Parts roasted, after you have clos'd your Pie, and put it in the Oven, and chop them to Pieces, and beat them well in a Mortar with the Crumb of a French Manchet; put Gravy to it, and season it, and beat with it an Onion, and a little Thyme, and strain it, and force it through a Strainer, and stove it a little; and after the Pie is bak'd, take out the Fat, and put in this Coolio, and shake it well together, and serve it away.

*A WOODCOCK PIE.**H*

TAKE your Cocks, and draw out the Guts, and all within; pass the Liver and Guts in brown Butter, and then mince them with a Sweetbread; season it, and work it up with Bread and the Yolks of Eggs into a Forc'd-meat, and break the Bones of the Cocks; truss them to bake, and fill the Bellies of them with the Forc'd-meat; put them in a rais'd Pie, and season with Pepper, Salt, and Nutmeg; lard half if you please; put some Forc'd-meat over, close it, and bake it; take a Cock and roast it three Parts, cut it, and beat it in a Mortar with some French Bread; strain it, and force it through; season it, and put in a Sweetbread minc'd, with Gravy, and stove it a little, and put over your Pie, and shake it; first taking out the Fat.

A PARTRIDGE PIE.

TAKE young Partridges, and draw them, and singe them, and crack the Bones ; squeeze them flat, and truss them to bake ; lard half with season'd Lard, and put some good Forc'd-meat into the Bellies of them all ; raise a Coffin, and lay in your Partridges ; season them with Pepper, Salt, and Nutmeg ; lay in some Forc'd-meat Rolls, some Artichoke Bottoms quarter'd, some Chestnuts blanch'd, some Sweetbreads slic'd, some Cocks-combs, and some Morelles and Trouffles blanch'd ; close your Pie, and bake it ; and when done, make a Coolio of a Partridge roasted, cut, and beat in a Mortar with a Piece of French Manchet, an Onion, and a little Thyme ; put Gravy to it, and force it through a Strainer ; stove it a little ; put to it some thick Butter and the Juice of an Orange ; take the Fat off your Pie, and put in the Coolio ; shake it well, and serve it.

D

A GREEN-GOOSE PIE.

TAKE two or three green Geese ; take off the Giblets, crack the Bones, and truss them to bake, or you may cut them in Quarters ; season with Pepper, Salt, and Nutmeg ; make a Forcing ; set the Livers, and mince them, with some Spinach, Sorrel, Parsly, Thyme, and a little Onion ; work it up, but season it with grated Bread, and the Yolks of Eggs, and force the Bellies of them with some of it ; raise a Coffin, put in your Geese, and lay Forcing between ; lay some scalded Lettice cut in Quarters, some Asparagus Heads cut off in Lengths ; lay some Sweetbreads slic'd, and put over some Yolks of Eggs hard, and some green Gooseberries, or you may put them on when it is bak'd ; take some Asparagus, and boil them and some Spinach together ; then beat them and the Spinach in a Mortar, put some good

good strong Broth to it, and force it through a Strainer; stove it a little, put to it some thick Butter and the Juice of an Orange, take the Fat off your Pie, and pour in that Leer; shake it, and serve it.

Another Way is,

TO work up your Forcing with some of the Goose Blood, and put some Blood, grated Bread, and Marrow minc'd, and season it with Pepper, Salt, Nutmeg, Thyme, Parsly, and two or three Leaves of Sage; pour this over your Geese and between them, before you lay on the other Ingredients, and do all the rest as before.

A GOOSE GIBLET PIE.

TAKE green Goose GIBLETS, cleanse them very well; crack the Bones, and then cut the Necks and Gizzards into Pieces; take the Skins off the Necks, and cut the Livers small, but set them first; put them into some of the Goose Blood; put in some Thyme and Parsly, and a little Penny-royal minc'd; season it with Pepper, Salt and Nutmeg; put in some grated Bread, and a little Marrow or good Beef-Suet minc'd; work it up with the Yolks of Eggs, and put some of this into the Necks, and pin or tye up the Ends; raise a Coffin, and put in your GIBLETS season'd; lay over some of your Forc'd-meat, some Yolks of hard Eggs, some Lettice scalded cut in Quarters, and some Slices of fine middling Bacon; close your Pie, first putting Butter over all, and bake it, and then put in good Gravy, thick Butter, and the Juice of an Orange; shake it well together, and so serve it away.

A Duck.

A DUCK or TEAL PIE.

TAKE Ducks, Teal, or Widgeons, and crack the Bones, and beat them flat, and truss them to bake; make a Forcing for their Bellies with a little Sage, Thyme and Parsly, and Onion minc'd; put to it some grated Bread, and season it with Pepper, Salt and Nutmeg; work it up with a Piece of Butter, and put it into their Bellies; season your Fowl, and lay them in a rais'd Coffin; put between some other good Forc'd-meat; lay on some Yolks of hard Eggs, and some Slices of Bacon; put Butter over, and close it, and bake it; and when done, put over, after the Fat is taken out, a Ragoust of Pallats, Sweetbreads, and Cocks-combs.

Another Way is,

TO cut your Fowl in Pieces as Quarters, and lay over Forc'd-meat, Eggs, Sweetbreads, Pallats and Cocks-combs, and make a Coolio with fry'd Turnips, and one Fowl roast, cut to Pieces, and beat in a Mortar, and good Gravy put to it, and the Turnips and that forc'd through a Strainer and stov'd up a little; put some thick Butter and the Juice of an Orange to it, and pour it over your Pie; shake it well together, and serve it.

A LARK, or SPARROW PIE.

TAKE your Larks, or Sparrows, and pick them, and draw them, and truss them to bake; make a Forcing for the Bellies of the same as for Ducks and Teal; season them with Pepper, Salt and Nutmeg; lay them in a rais'd Coffin; lay some Forc'd-meat in the Bottom, and lay a Row of Larks, and some thin small Slices of Bacon over them; then another Row of
Birds,

Birds, and Forc'd-meat and Bacon between, and so till you have laid three or four Rows; then put over hard Eggs, Sweetbreads slic'd, and Cocks-combs; put Butter over it, and close it, and bake it; and when done, take out the Fat and put in good Gravy, thick Butter, and the Juice of an Orange, and shake it.

Bak'd F I S H M E A T S.

A LOBSTER PIE, *Savoury*.

TAKE your Lobsters, and then take the Fish out of the Claws and Tails as whole as you can, and then cut it into pretty large Pieces as big as a Walnut; take some Lumps of Marrow, and tofs your Lobster and the Marrow up with the Yolks of two or three Eggs; season it with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and a little beaten Ginger; lay this in a rais'd Coffin, and make some Forc'd-meat of a little Lobster and a few Oysters; lay some over, and some Oysters set and bearded, dipt in Eggs; and take what is in the Body, and what you can pick out of it, and put into a little white Wine, and if there be any Spawn, beat it, and strain it; put that in with an Anchovy, the Juice of an Orange, or a little Lemon slic'd, and a little beaten Ginger; draw it all up together with some thick Butter, and when your Pie is bak'd, take off the Fat; put in this Leer, and so shake it well together, and serve it away to the Table.

A SALMON PIE, Savoury.

TAKE a good Jole, or a Side of Salmon, scale it, and cut it into Pieces two Inches broad, and wash them over with the Yolk of an Egg, and season with Pepper, Salt, Nutmeg and Ginger, and Thyme and Parsly minc'd; lay it in a rais'd Coffin; lay in some Fish Forc'd-Meat, and some Oysters set, and some Shrimps pick'd and wash'd; lay over Butter, and close it; but first lay over two or three Blades of Mace, and some Slices of Lemon; bake it, and then have a Leer made with a little red Wine and a Lobster minc'd, and what is in the Body; put in two or three Anchovies, and a little beaten Ginger; draw it up with thick Butter, and take off the Fat of the Pie, and put in this Leer, and shake it well together, and serve it away.

A CARP PIE, Savoury.

TAKE your Carps, and cleanse them well, and save the Blood, mix'd with a little red Wine: Take large Oysters, set and roll'd in Eggs, season'd with Thyme and Parsly minc'd, Pepper, Salt, Nutmeg and Ginger; force your Carps between the Flesh and Skin with the Oysters, and fill their Bellies with forc'd Fish; wash them over with the Yolk of an Egg, and season them; put them in a rais'd Coffin, not too high; put some forc'd Fish in between; put over Butter, and bake them without closing your Pie, and a Leer with Wine and Spice, the Blood of your Carps, some Oysters set and bearded, and some Shrimps; put in Ginger, a dic'd Lemon and Anchovies; draw it up with some thick Butter; take the Fat off the Pie, and head it with this Leer; shake it well, and serve it.

Another

Another Way is,

TO take the Carps, and cut them in three or four Pieces, dip them in Eggs, and flower them, and just fry them off brown; season them as before; lay them in your Coffin, and put Forc'd-Meat, Oyfters and Shrimps over them; put Butter, and close, and bake it; beat some Horse-radish, Ginger, and Anchovies in a Mortar very well; mix it with Wine; draw it up with thick Butter and a Lemon dic'd; put it over your Pie, and serve it.

An EEL PIE, Savoury.

TAKE large Eels, fley them, and cut off the Fins; cut them in Lengths of about three or four Inches, and hack them; season them with Pepper, Salt, Thyme and Parsly minc'd, some Nutmeg and Ginger; put them in a rais'd Coffin; lay over some large Oyfters set; lay over Butter, and close your Pie, and bake it; make a Leer with a little Wine, an Anchovy or two, a Lemon dic'd, and a little Ginger; draw it up with thick Butter; take off the Fat of your Pie; put it in, and shake it well, and serve it.

Another Way is,

TO let the Eels be whole, and hack them on both Sides; leave the Bellies whole, drawing out the Guts at the Gills, and fill the Bellies with Oyfters roll'd in Eggs, and season'd as before: Turn the Eels round; season them, and lay them into your Coffin; lay some Forc'd-meat of Fish between, and Oyfters over them: Lay over Butter, and close your Pie, and bake it, and make a Leer with Wine, Anchovies, an Onion stuck with Cloves, and some Ginger; put in a Lobster minc'd, and a few Cockles and Shrimps; draw it up with thick Butter, and a Lemon
X dic'd;

dic'd ; take the Fat off your Pie ; put over the Leer, and then shake it well, and serve it away hot to the Table.

A TROUT PIE, Savoury.

TAKE your Trouts, and scale them ; cut off their Fins and Tails ; force their Bellies with forc'd Fish ; hack the Trouts on the Sides, and season them with Pepper, Salt and Nutmeg, Thyme and Parsly minc'd ; lay them in a rais'd Coffin, and before you season them, wash them over with an Egg ; lay some forc'd Fish over between ; cover it over with Butter, and bake it open ; make a Leer with some Wine, Ginger, Anchovies, Horse-radish, an Onion stuck with Cloves, and a Lemon dic'd ; draw it up thick with thick Butter ; put in some Oysters and Shrimps ; take out the Fat, and head the Pie with this, so serve it away.

Another Way is,

TO scale and hack your Trouts, and season them as before, but not force them ; and lay over them some large Oysters set, close them, and bake them ; when bak'd, take out the Fat, and have a good Handful or two of Sorrel boil'd and minc'd, and draw it up with thick Butter, and pour all over your Pie, and so serve it away.

A PIE of TENCHES, Savoury.

TAKE your Tenches, and scale them very well ; draw them at the Gills, and blood them at the Necks behind, or at the Tails ; save the Blood, with a little red Wine ; force the Bellies with Oysters season'd and roll'd in an Egg ; and likewise between the Skin and the Flesh, season them with Pepper, Salt, Ginger and Nutmeg ; take a Tench, fley it, and then take
off

off the Fish from the Bone, and hash it in thin long Slices, and tofs it up in brown Butter; thicken it with a little Flower, and put to it some red Wine, Anchovies, a Blade of Mace, a little Shallot, a few pickled Mushrooms, and some Oysters set; draw it up with thick Butter; put your Tenches in a Coffin, and some forc'd Fish between; butter it over, and close, and bake your Pie; and when done, take out the Fat, and put in the Leer; shake it, and serve it.

Another Way is,

TO fill their Bellies with forc'd Fish, and lard them with Bacon and Eels season'd, and either pass them brown in a Pan, or half roast them at a quick Fire, basting them with an Egg and thick Butter; season them well, lay them in a Coffin, and some Forc'd-meat of Fish with them; bake them open, and the same Leer serves as for the other.

A FLOUNDER PIE, Savoury.

TAKE large Flounders, and draw them, and cut off their Heads, Fins, and Tails, and hack them on the Bellies, and wash them over with the Yolk of an Egg; season them with Thyme, Parsly, Pepper, Salt, Nutmeg, and Ginger; lay them in your Coffin, and lay some Forc'd-meat of Fish, and some Oysters over them; lay another Row of Flounders, put Butter over them, and bake them open; when bak'd, take out the Fat, and make a Leer with Wine, Anchovies, a little Shallot, and some Oysters cut in Pieces, and some Capers minc'd; put this over your Pie, and serve it: The same Sauce with Sorrel will serve very well for this Pie; and so serve it away.

A Fresh STURGEON PIE.

TAKE a Rand of the Sturgeon fresh, and cut it in Slices of two Inches thick, and wash them over with the Yolks of Eggs, and season it with Pepper, Salt, Nutmeg, Ginger, Thyme and Parsly minc'd: Lay it into a rais'd Coffin, and make some Forc'd-meat of some of the Sturgeon and Oysters, seasoning it as you do other Fish Forc'd-meat; lay some over it, and some large Oysters set, some Cockles, and lay two Rows, and so the same again; then put Butter over it, and close it, and bake it; when done, take off the Fat, and put over a Coolio made as follows:

TAKE a Piece of the Sturgeon, and roast it quick, and brown; cut half of it into a Hash like Veal, the other cut and beat in a Mortar, with a Piece of French Bread, and put to it some Gravy drawn from the Sturgeon, which must be drawn as Flesh Gravy; strain this out, and force it through your Strainer; brown some Butter, and tofs up your Hash; put this in, and some white or red Wine, some Anchovies, Mushrooms, and a Shallot, some Ginger, and some Oysters minc'd, and draw it up with thick Butter, and put it over the Pie, and serve it.

Another Way is,

TO take Pieces of four Inches thick, and force them, and lard them, and half roast them; season them, and put them into your Coffin, and lay over some Forc'd-meat of the same; bake it, and head it with the same Leer, and serve it; but bake it open, and put the Oysters whole into the Leer.

ALYNG,

A L Y N G, or SALT-FISH PIE.

FIRST scale your Fish, and then boil it, and let it be cold; then cut it in Lengths or square Pieces about as long as your Finger, and two Inches broad; wash them over with the Yolks of Eggs, and season with Pepper, Cloves, Mace, and Ginger; lay it in a rais'd Coffin, and put over some Eggs, the Yolks hard; put over Butter, and close it, and bake it; when done, put a Leer made with a little Wine, Anchovies, Ginger, and thick Butter; draw it up thick, and put some Mustard in, and put it over your Pie.

Another Way is,

TO draw up Butter, and the Yolks of hard Eggs minc'd, and put in a little Cream, and some boil'd Parsly minc'd, and head your Pie over with that, and serve it away: You must let your Fish be well water'd before you boil it; and a Stock-Fish, or a poor Jack-Pie may be made the same Way.

Cold BAK'D MEATS.

A G O O S E, T U R K E Y, or B U S T A R D P I E.

A

FIRST bone your Fowl, and season it with Pepper, Salt, Cloves and Mace; then raise a Coffin according to the Pattern as is set down hereafter: You may put a Goose and a Turkey together, that is, you may put the Turkey, when bon'd, within the Goose, and lay the Turkey in the Bottom, and the Goose upon it, and the Giblets in the Bottom: You may likewise put a couple of Rabbits cut in Quarters, season'd well, and laid

laid round to fill up the vacant Places; let all be well season'd; cover it with Butter, and close it, and bake it, and give it good Soaking.

A *Buff* must be bon'd, and larded through with gross Lard season'd, and is most proper to be bak'd by itself; season it well, and put it in a Coffin; cover it with Butter, and close it, and bake it; and when your Pies are almost cold, fill them up with clarify'd Butter, first cutting a little Hole in the Side near the Bottom to let out the Gravy, which must be done while hot: When you take it out of the Oven, stop up the Hole again with a Piece of Paste; fill your Pies quite full of clarify'd Butter, and set them by in some dry Place from Vermin, and spend them as Occasion shall serve.

A S W A N P I E.

M TAKE young Swans, that is Cygnets, when they are six or seven Months old, after being well fed and kept up: You must bone them as other Fowl; (for which there are Directions hereafter): After they are bon'd, put them in their proper Shape again; stitch up the Back, and set them in hot Water, not too much, but enough; shrink them, and then you may be sure they will not put your Coffin out of Shape; when they are set, dry them, and let them cool; cut away the Stitches from the Back, and open them, and so season them well with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger; lard one with gross Lard season'd; lard it through pretty thick, for a Swan is but dry Meat; and you may bard the other, that is, cut some long Slices of larding Bacon, and lay at Length in the Inside of the Swan upon the Lean; season all very well, and put them into their Shapes; and you may put two in a Pie, or one, according as you please for that: Put them in a Coffin; cover them with Butter, and close them, and bake them, giving them good time

time to soak ; when bak'd let out the Gravy, and stop up the Hole ; and when almost cold fill them up full with Butter well clarify'd, and set them by for Use.

A PHEASANT *or* PARTRIDGE PIE.

TAKE your Pheasant or Partridge and crack the Bones, and beat them flat ; season with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger ; and you may lard half of them with gross Lard season'd : Sometimes we bone them and lard half, you may do which Way you please ; season them well, and put them in a rais'd Coffin ; put Butter over them, and close them, and bake them ; let out the Gravy, and lute the Hole again ; and when almost cold, fill them up with clarify'd Butter, and set them by for Use.

Woodcocks, Snipes, Plovers, Larks, or Pigeon Pies, to set by cold, are all done and season'd after the same Manner, but we seldom lard Cocks or Snipes ; but Pigeons you may.

A BRAND GOOSE, DUCK, WIDGEON, *or* TEAL PIE.

TAKE your Fowl, and crack their Bones, and beat them flat, or you may bone any of these Fowl ; lard some with gross Lard season'd ; season with the same Seasoning as before mentioned, only put in the Bellies a little Sage and Thyme minc'd ; put them in a rais'd Coffin, put Butter over them, and bake them ; take out the Gravy, and fill them with clarify'd Butter, as other Pies.

A HARE or RABBIT PIE.

TAKE a Brace of Hares, or a Couple of Rabbits ; cut off the Heads, crack the Bones, and turn the Legs backward by the Side ; lard one of them with gross Lard season'd ; lay them in an oval Coffin, season with Pepper, Salt, Cloves, Mace, and Ginger, and strew a little minc'd Thyme into the Bellies ; when you season them put in your Heads, season all well, cover with Butter, and close and bake it ; let out the Gravy, and fill it up with clarify'd Butter.

Another Way is,

TO take all the Flesh off from the Bones of your Hares or Rabbits, and mince it very fine, and beat it in a Mortar ; season with the same Seasoning ; then take about three Parts as much of larding Bacon as you have Flesh ; cut your Lard neatly, and exactly square into Dice, the Bigness of small Dice ; then work this up with your Meat, and put it in a round Coffin, close it, and bake it ; drain it, and fill it up with clarify'd Butter ; put over it three or four Bay Leaves.

LAMPREY PIE, Cold.

TAKE your Lampreys, and scour them well with Salt ; then split them from the Tail to the Mouth, take out the Guts, and cut out neatly the Sinew that goes all along the Back, and then season them with Pepper, Salt, Cloves, Mace, and Ginger, and a little Powder of Bay Leaves ; raise a small slender high round Pie, turn your Lampreys round, and lay two into your Pie, one over the other ; cover with Butter ; put a great Onion stuck with Cloves in the Middle of the Pie, close and bake it ; let out the Gravy, and fill with clarify'd Butter.

You

You may do *Eels* the same Way, taking out the Bone, and mingle in your Seasoning some Lapis Prunella.

A WESTPHALIA-HAM PIE.

TAKE your Ham, and clean it and boil it; take out the Bones, and take off the Skin, and hack it in the Inside, and season it with Pepper, Cloves, Mace, Nutmeg, and Ginger; put it in an oval Coffin, and bake it by itself, or you may lay Partridges or Pigeons about it.

Another Way is,

TO cut your Ham, after boil'd and cold, into Slices an Inch thick, and lay half a Dozen Bay Leaves at the Bottom of your Coffin; season your Ham as before, and take Chickens, Pigeons, or Partridges cut in Quarters, and crack the Bones; lay first a Row of Ham, and then a Row of Fowl; then Ham, and then Fowl, and then Ham on the Top; put Butter over, and close it, and bake it; let out the Gravy, and fill it up with clarify'd Butter, and so preserve them for Use.

A VENISON PIE or PASTY.

TAKE your Venison, and bone and skin it, and take out the Strings and Sinews; season with Pepper, Salt, Cloves, and Mace, and put it in a Coffin; cover it with Butter close, and bake it; let out the Gravy, and fill it with clarify'd Butter; you may likewise mince the Lean, and beat it in a Mortar, and mingle it with Bacon cut in Dice, as you do a Hare Pie, and season it as before; put it in a Coffin, bake it, and fill it as before mention'd.

A SALMON or TROUT PIE.

TAKE a Side of Salmon and scale it, or you may scale a whole Salmon, and cut it in two as you do the Side ; if whole, hack the Sides, and season it well in the Belly and in the Hacks with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger, and a little Powder of Bay Leaves. Trouts may be laid in whole, and season'd as before ; if large, scale them ; if small, not ; put your Fish in a Coffin, and put Butter over, and bake it, and let out the Gravy, and fill it up with clarify'd Butter.

*To make PETIT-PATTIES and RESOLES,
as well Savoury as Sweet.*

*To make Savoury FORC'D-MEAT of Fish, Flesh, or
Fowl, for Petit-patties or Resoles.*

FIRST of Veal ; Take half a Pound of a Phillet of Veal, and put to it a Pound of Marrow or good Beef Suet, two Ounces of fat Bacon, and season it with Pepper, Salt, Nutmeg, Thyme and Parsly minc'd, and a little Onion ; mince it small, and beat it in a Mortar till very fine, and then work it up with the Yolks of three Eggs, and the White of one, and some grated Bread ; sheet your Petits, put in some of your Meat, with a Lump of Marrow in the Middle, and put over a Piece of Butter, and close them : The Paste for these Petit-patties must be made to rise, or Puff-paste ; and when done, endore them over with some thick Butter and the Yolk of an Egg beaten together.

Another

Another Way is,

T A K E of the brawny Part of the Breast of a Capon, Turkey, Pheasant, or Partridge, and add to it as much more Marrow as Meat, or good Beef Suet ; mince it small, and beat it in a Mortar ; but season it first with Pepper, Salt, and Nutmeg, and mince with it a little Bacon ; put in a little Thyme and Parsly minc'd, and an Onion or a little Shallot, and after beaten, work it up with Yolks of Eggs and grated Bread.

Another Way.

T A K E a Sweetbread set, and a Dozen of large Oysters set and bearded, and something more Marrow than Meat ; put a little fat Bacon, Thyme and Parsly minc'd ; season as before, mince it, and beat it, and work it up with grated Bread, the Yolks of Eggs, and a little Cream ; sheet your Petit-pans with Puff-paste, lay your Meat in, and Butter over, and close them, and endore them over with thick Butter and the Yolk of an Egg.

Another Way with EGGS.

T A K E the Yolks of a Dozen Eggs boil'd hard, and put to them as much more Marrow as there are Eggs ; put a little Bacon, the Fat, no Lean, some Thyme and Parsly minc'd, a little Onion or Shallot ; season with Pepper, Salt, and Nutmeg ; mince it small, and work it up with the Yolks of Eggs, and grated Bread, and a little Cream ; sheet with Puff-paste, fill, and close, and endore them as above mention'd ; and you may bake these at any time in a French Copper Oven, and they are bak'd in a very little Time.

Another Way with OYSTERS.

T A K E the large Oyfters, fet them and beard them, and cut them in Pieces, not too fmall; feafon them with Pepper, Salt and Nutmeg, and put to them a little Thyme and Parsly minc'd, a little grated Bread, and work them up together with fome thick Butter and the Yolk of an Egg; fill your Petits with it; put Butter over, and clofe them; endore them over as before-mention'd.

Another Way with LOBSTERS.

T A K E the Fish out of the Legs and Tails, and cut it, but not too fmall; cut fome Marrow, as much as there is Fish; feafon it with Pepper, Salt, Nutmeg, Ginger, Thyme and Parsly minc'd; work it up with grated Bread, and the Yolks of Eggs; fheet your Petits with Puff-pafte; put in your Meat, butter them over, and clofe them, and endore them as before-mention'd.

Another Way with ARTICHOKEs.

T A K E Artichoke-Bottoms boil'd, and cut them, but not too fmall, and add to them as much Marrow as Artichoke; feafon them with Pepper, Salt, Nutmeg and Ginger, and work them up with grated Bread, and the Yolks of Eggs, and fo make Petits of them.

Another Way is,

T O beat your Artichokes and Marrow in a Mortar; feafon them the fame Way, and work them up with Cream and Eggs and grated Bread, and fheet your Petits with Puff-pafte, and put Butter over, and clofe them, and then endore them as before-mention'd.

*To make RESOLES, Sweet or Savoury, of Fish, Flesh,
or Fowl.*

YOU must make Resoles in a Mould, and of several Fashions, as Fish in an Escollop, or Dolphin sweet in Hearts, and savoury in any of the Moulds: First, for Savoury; you must make hot Butter-paste, or very stiff cold Butter-paste, not rich, and sheet your Moulds, and fill them, not too full, with any of the before-mention'd savoury Forc'd-meats; close them, and cut them round with your Jag or Chissel; and these you may either fry or bake: You must fry them in clarify'd Butter; and if you bake them, endore them with thick Butter, and the Yolk of an Egg beat together: Those you make sweet, are made as follows; and the same Meat that is made sweet for these, will serve for sweet Petit-patties also: but then make the Crust for your Shells of the Petits of Sugar-paste; and when bak'd, cut up the Lids, and put in a sweet Leer made with white Wine, Sugar, Yolks of Eggs, and thick Butter.

*For RESOLES Sweet, of Veal, Capon, Pheasant,
or Rabbet.*

TAKE any of these, after roasted; the White of the Veal, and the brawny Part of the Breast, or White of the Fowl, and mince it very fine, with as much more Marrow as Meat; season it with Salt, Nutmeg, Ginger, Cinnamon, Sugar, a little Sack and Orange-flower or Rose-water; put in some Citron minc'd fine, or grated; work this up together with Naples Bisket, or grated fine Bread, a little Cream, and Yolks of Eggs; sheet the Moulds with hot Butter-paste, or Sugar-Paste, and fill them, and close them, and either bake them, or fry them: You may also
make

make them of minc'd Pie-meat, or Lumber Pie-meat, only work them together with the Yolk of an Egg.

Another Way is,

WITH a Sweetbread fet and minc'd, with some Marrow, not double the Quantity, and season it with the same Ingredients, and put plumpt Currants into it, and work it up with Bisket, grated Bread, and the Yolks of Eggs; make them of Sugar-paste, and either bake them, or fry them; if bak'd, ice them over with thick Butter and Sugar.

For RESOLES of Artichokes, or Potatoes, *Sweet.*

TAKE Artichoke-bottoms boil'd, or Potatoes boil'd, either Spanish or English, and beat them in a Mortar, with as much Marrow as Stuff; season them with Salt, Nutmeg, Ginger, Cinnamon and Sugar, some Sack, Orange-flower Water, or Rose-water; put in some grated Citron, and Orangado; work it up with Naples Bisket grated, and the Yolks of Eggs, and put it in Sugar-paste, and either bake it, or fry it.

Another Way is,

WITH the Yolks of hard Eggs minc'd; and add to them half as much Almonds, finely beaten as Eggs; season with the same as before, and work it up with Bisket, thick Butter, and the Yolks of Eggs, and put in some plumpt Currants, and either bake them, or fry them in clarify'd Butter; put them in hot Butter-paste.

For

*For RESOLFS of Almonds, Pistachoes, Filbeards,
or Walnuts.*

TH E S E must all be blanch'd, and then beat in a Mortar very fine, putting sometimes Water to them to keep them from oyling; but you must make of every one of these distinct and by themselves; but season all alike with Cinnamon, Nutmeg and Ginger, some grated Citron and Sugar, Sack, and Orange-flower Water; work it up with Naples Bisket, a little Cream, and the Yolks of Eggs, and fill your Moulds with Sugar-paste; put in your Stuff, and close them, and either fry or bake them; if you bake them, ice them with thick Butter and Sugar.

For RESOLFS of Pippens, or Pears.

I

TA K E eight large Pippens, or as many Pears, that will be soon stew'd; put to them, after par'd and cor'd, half a Pound of Marmalad of Quince, and stew them gently with a little white Wine, Sugar, and a Stick of Cinnamon, till tender; then put to them some Naples Bisket grated, and some Ginger; put in the Yolks of three or four Eggs, and mingle it all well together, and sheet your Moulds with hot Butter-paste, or Sugar-paste, and either bake or fry them as before-mention'd.

For RESOLFS, Sweet, of Lobsters, or Oysters.

PI C K the Flesh of your Lobsters from the Tail and Claws; your Oysters set and beard; mince them small, with about as much Marrow as Meat; season them with Salt, Nutmeg, Cinnamon, Ginger, Sugar, Sack, and Orange-flower, or Rose-water; put in some Citron grated, and work it up with Naples Bisket.

Bisket, or fine white Bread grated, and so sheet your Moulds with hot Butter-paste, or Sugar-paste, and either bake or fry them.

*To make Fine CAKES of several Sorts
and Composures, &c.*

Of Large PLUMB CAKES.

TAKE a Peck of the finest Flower and spread it abroad, and dry it very well before a good clear Fire; then work it up with four Pounds of the best Butter, and four Pounds of double refin'd Sugar beaten and sifted; put in an Ounce of Cloves, Mace, Cinnamon, and Ginger beaten and sifted; put in a Pound of candy'd Citron slic'd, and half a Pound of candy'd Lemon and Orange; put in some Orange-flower Water, and a Quart of pure Ale-Yeast strain'd; work it very light with some warm Milk; and at last work it up with six Pounds of Currants pick'd and wash'd, and rub'd mighty clean; put it near the Fire, or in some warm Place to rise; then butter a Hoop very well, and a good Paper butter'd at the Bottom, so bake it in a moderate Oven; and when well bak'd, take it out from the Hoop, and ice it over very thick, and set it in the Oven a little to harden: You may lay Citron, Orange, Lemon, and Eringo-Root over it when you ice it, or put on candy'd Figures.

I

Fine CARRAWAY CAKES.

TO a Peck of the finest Flower, after it is well dry'd, take four Pounds of the best Butter, and work it well up in the Flower; put in an Ounce of Cloves, Mace, Ginger, and Cinnamon beaten and sifted; put in three Pounds of fine Sugar beaten and sifted, a Pound of Citron, and half a Pound of candy'd Orange and Lemon slic'd; put in three Pounds of Carraway Comfits, and some Orange-flower Water: then work this up with a Quart of good Ale-Yeast strain'd, and some warm Milk; work it up pretty light; put in the Whites of eight Eggs whipt up very well; set it in a working warm Place to rise, and butter your Bottom Paper and your Hoop very well, and put it in; fill not your Hoop too full for fear it rise over, and bake it in a fine moderate Oven; take Care of burning: When it is bak'd, take off the Hoop, and ice the Sides up to the Top; just harden it in the Oven; then take it out, and wash the Top over with the Yolk of an Egg, and strew over as many Carraway Comfits as will lie on.

Fine Portugal CAKES, or the Best Heart CAKES.

TAKE to one Pound of fine Flower dry'd, one Pound of double refin'd Sugar beaten and sifted, one Pound of sweet Butter, and one Pound of Currants, well wash'd, pick'd and rubb'd; the Whites of five Eggs whipt up well, a little beaten Cloves, Mace and Nutmeg, and a little Ginger; work this very well together, first working your Butter and Flower well, and then the Eggs and Currants last; work it mighty well; butter your Heart-pans, and fill them half full, and bake them in a gentle Oven, not too much; when done, ice them with thick Butter and Sugar, and just harden it.

Another Way is,

TO use the very same Ingredients, but no Fruit; put in a little Orange Water, and half a Pound of Almond-paste, and some Citron minc'd, and bake them, and ice them as before-mention'd.

Fine Shrewsbury CAKES.

THE best Way is to work up a Batch together; To ten Pounds of pure fine Flower well dry'd, take four Pounds of fine Sugar, beaten and sifted, four Pounds of good Butter, a quarter of a Pound of Orange-flower, or Rose Water, half a Pint of Cream; work it all well together with the Yolks of thirty-two Eggs, only the Yolks, no Whites: You may put in a quarter of an Ounce of Carraway Seeds, and butter round Tin-pans, or Heart-pans; put them in, not filling them too full, and bake them in a moderate Oven.

Fine London CAKES.

TO four Pounds of fine Flower dry'd, take a Pound of sweet Butter, and a Pound of fine Sugar, some Ginger, Cloves, Mace, and Cinnamon; put in half a Pound of Almond-paste, or as many Jordan Almonds finely beaten; put in a quarter of a Pound of Citron, Lemon, and Orange candy'd; work it up with a little Cream; put in the Whites of six or eight Eggs whipt up thoroughly, and work it all well together; and you may butter a Patty-pan, and put some in, and mark it into Quarters, as you think fit; or you may bake it in Petit-Pans, or what you please; when bak'd, ice it with thick Butter and fine Sugar, and just harden it in the Oven.

Fine

†

Fine Savoy BISKETS.

TAKE twenty-four Eggs, whisk the Whites up to Snow; then put the Yolks, and whisk them; put in two Pounds of double refin'd Sugar beaten and sifted, and two Pounds of the finest Flower dry'd; beat all very well together, and put in a little Musk and Amber prepar'd, and put in some Gratings of Lemon Peel; butter a white Paper, and lay it on with a Spoon in Rows, or lay some in round Drops, and lay them on Plates, and bake them; they will be soon ready.

For CARRAWAY BUNS.

TO three Pounds of fine Flower dry'd, take three quarters of a Pound of good Butter, a quarter of a Pound of fine Sugar; put in some Ginger, Cloves and Mace; take half a Pound of Carraway Comfits; mix most of them in; mix it up with a little Ale-Yeast strain'd, and a little Milk; work them up pretty light, and set them in a warm Place, and let them rise; then work them, and cut them in Lengths of about four Inches long and two Inches broad, and an Inch thick, and bake them on an Iron Plate, laying them close together, and strew the rest of the Carraway Comfits all over them: They will be bak'd in little more than a quarter of an Hour.

To make good WIGS.

TO four Pounds of fine Flower, take one Pound of good Butter, half a Pound of fine Sugar, a Handful of Carraway Comfits or Seeds, and a little Rose Water; work it up with a Pint of good Ale-Yeast strain'd, and as much Milk as will wet them warm'd; put in some Ginger, and work them up light,

and set them in a warm Place to rise : Make them in Bigness as you think fit, and bake them on Iron Plates in a quick Oven ; they will be done in half a quarter of an Hour.

To make BUNS.

TO six Pounds of fine Flower, take two Pounds of good Butter, three Quarters of a Pound of fine Sugar ; put in some Ginger, and a little Cloves and Mace ; put in the Yolks of four Eggs, and work it up lightly with warm Milk, and more than a Pint of Ale-Yeast strain'd ; put in a little grated Lemon Peel ; work it up lightly, and set it warm to rise, and make it into Buns, and bake them on Iron Plates in a quick Oven ; they will soon be enough.

Another Way is,

TAKE the same Quantity of Flower, a Pound and a half of Butter, and half a Pound of fine sweet Montego, that is Hog's Lard, the same Sugar and Spice, and put in four Eggs, Yolks and Whites and all ; work it up light, and set it to rise, and bake in Buns on Iron Plates.

To make WAFERS Brown, the best Way.

TAKE a Pint of good Cream, and thicken it with fine Flower dry'd, as thick as Pancake Stuff ; put in some Nutmeg and beaten Cinnamon, and a Gill of Sack ; stir it well, and set it by the Fire to rise, and then bake them off quick in your Moulds ; sometimes butter your Moulds, and roll them off quick, and keep them dry for Use.

For Icing fine CAKES.

TAKE the Whites of eight or nine Eggs, and beat them up into Snow; put to them a little Orange-flower or Rose Water; put to them double refin'd Sugar, and beat it mighty well together till it come glutinous and thick; if you please, you may put in a little Musk and Amber prepar'd: and when your Cakes are bak'd, lay your Icing over thick with a thin Knife, and just harden it in the Oven; you may put over Citron, or what you please.

To make CRACKNELS.

TO two Pounds of fine Flower dry'd, take half a Pound of fine Sugar sifted, half a Pound of Butter, and the Yolks of four Eggs, a little Orange-flower Water, a little Nutmeg and Ginger, and a few Carraway Seeds, and work it up stiff, and so roll it out thin, and make them as broad as the Palm of your Hand, jag'd round: You should have a Tin Mould on purpose to cut them all of a Size: Bake them on Tin or Iron Plates, the Oven not too hot; they will be done presently.



To

To make Jellies, Blemanges, Leeches, and Creams.

For HART'S-HORN JELLY.

TAKE a Pound of the best Hart's-horn, and put to it a quarter of a Pound of pure rasp'd Ivory ; or you may do it without, only with Hart's-horn : Put it into a clean Pot, with a Gallon of fair Water ; set it over a gentle Charcoal Fire, and boil it softly till it will jelly ; which you may know by taking a little out to cool ; when it will jelly, strain it out, and let it stand till cold ; then take the Juice of twelve good Lemons ; take your Jelly, and put it in a broad Stew-pan ; leaving the Bottom ; put in a Blade of Mace, and a Race of Ginger split, and strain in your Juice of Lemons ; put in as much double refin'd Sugar as you think will sweeten it, but not too sweet ; put in three or four Slices of Lemon, and half a Pint of Rhenish Wine ; then take the Whites of twenty-four Eggs, and whip them into Snow ; and when very well whipt, mingle them with your Jelly, mixing it all very well together ; set it over the Fire, and sometimes stir it, and mix the Eggs still amongst it ; let it have three or four Boils up ; take it off, and put in a Bit of Roch-Allum as big as a Hazel-Nut, and let it stand and cool a little ; then have your Bag in Readiness ; first put in the Curd of the Eggs, and then some Jelly, and let it run gently into your Glasses, or what you please ; you may perfume it with a little Musk and Amber prepar'd, and make it of several Colours ; as you will find Directions hereafter.

For

For JELLY with Flesh.

TAKE four large white Calves Feet well cleans'd, and not too much boil'd; split them, and take out the Fat, and Black, and boil them gently in a Gallon or five Quarts of fair Water, and put in a quarter of a Pound of Hart's-horn: Let it boil gently over a Charcoal Fire till it will jelly pretty strong, and then strain it out, and set it by till cold: You may likewise put a young Cock Chicken in, and boil it with it, breaking the Bones; then when your Jelly is cold, pare off the Top for fear of Fat, and leave the Bottom, which will be thick; put it in a broad Stew-pan, with the same Ingredients as before, only, if you please, put in a few Coriander Seeds, and two or three Musk Comfits; put in your Eggs as before, and let it boil up, beating in your Eggs: put in a Bit of Roch-Allum; let it cool a little, and then run it, not too fast.

For BLEMANGE of Jelly.

TAKE a Pint of the worst of your Jelly, that is, not the finest or clearest of it, and put to it half a Pound of Jordan Almonds beaten very fine; put in a little Orange-flower Water, and a Musk Comfit: Set it over the Fire, and stir it well to keep it from burning, and put in a little Ising-glass dissolv'd, and a little more Sugar, if not sweet enough; strain this through a fine strong Strainer, and force as much of the Almonds through as you can; so fill your Glasses with it, and colour it with Colours as is hereafter directed.

For

For BLEMANGE of Capons.

TAKE a Pint and half of Cream, or good Milk; put to it three Ounces of Ising-glass dissolv'd; put in a Blade of Mace, and boil it together; then take the White, or brawny Part of a Capon, after roasted, and mince it, and beat it well in a Mortar; put it to your Cream, with a quarter of a Pound of Almonds finely beaten; season it with fine Sugar, and Orange-flower Water, and Musk Comfits; mingle all well together over the Fire, and then strain and force it through a strong fine Strainer; so fill your Glasses: or cast it in Moulds, or Escollop-Shells, first anointing them with Oil of Sweet Almonds.

For BLEMANGE of Rice.

FIRST make your Stock with Cream, or Milk, and Ising-glass as before; add to it a quarter of a Pound of Almonds beaten fine, and a quarter of a Pound of Rice Flower, the finest you can get; boil this up together, stirring it well for fear of Burning: Season it with fine Sugar, and Orange-flower or Rose Water, and two or three Musk Comfits; when it has boil'd up, strain it and force it through a Strainer, and cast it in Moulds, or put it in deep Plates, and cut it out in Lozenges, or what Form you please.

Another Way is,

TO make it with Jelly, and boil your Rice and put in, and season it as before; put in a little Ising-glass dissolved, and no Almonds; boil it up, and strain it, and force it through, and cast it in Moulds or Plates, and colour some.

For

†

For BLEMANGE of Cream.

TAKE a Quart of good Cream, and three Ounces of Ising-glass dissolv'd, and half a Pound of Almonds finely beaten; put in a Blade of Mace, and a Stick of Cinnamon, and boil it up gently, keeping of it stirring till it boils up, and then let it cool a little; then season it with fine Sugar, Orange-flower or Rose Water; put in two or three Musk Comfits, and then strain it, and force it through your Strainer, and put it in Glasses, or Moulds, or Escollop Shells; wash over with Oil of Sweet Almonds, to make them cast, and colour some as you think fit.

To Make LEECH.

TAKE to two Quarts of Cream, or good Milk, six Ounces of Ising-glass dissolv'd, that is, break it small, and put it in warm Water over Night, and it will be dissolv'd by Morning; boil your Cream and Ising-glass together, and put in a Blade or two of Mace, and a Stick of Cinnamon; boil it up, and season it with fine Sugar, and Orange-flower Water, and some Musk Comfits, if you please; this is the Plain, or the Stock of Leech: You must make some with Almonds, to a Pint half a Pound.

Another Way is,

WITH Walnuts, Filbeards, or Hazel-nuts ; which must be beat very fine, as you do your Almonds, and so boil'd up with your Cream, and season'd as before, and strain'd, and forc'd through a Strainer, and some colour'd.

*For COLOURS for Jellies, Blemanges, Leeches,
or Creams.*

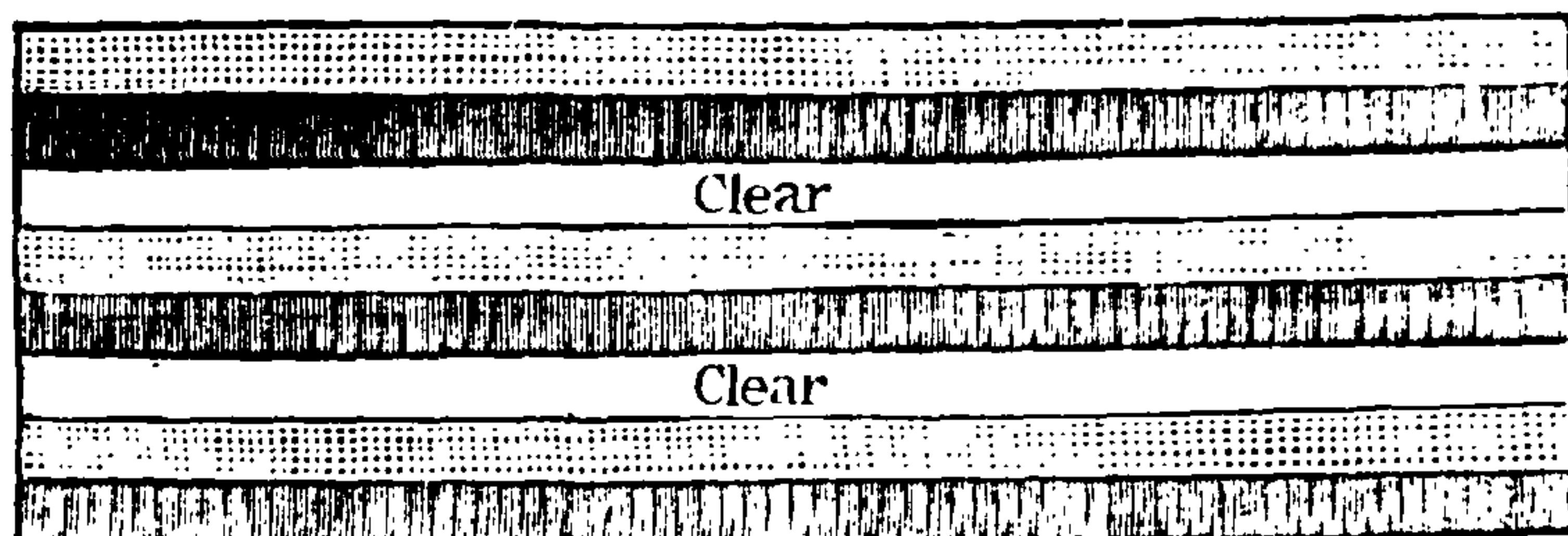
TAKE Saffron, and dry it, and rub it to Powder ; put it in a fine Rag, and colour Yellow with that ; take Cochineel, and dry it, and bruise it to a Powder, and put it in a fine Rag, and colour it with that Red, or take a Piece of Turnsoil, (which is a Piece of Linen that comes from the *Indies*) it will give it a good Red ; or the Juice of Beet Roots bak'd in Wine, will give a good Red ; Green Colour with the Juice of Spinach ; you may colour Purple with the Sirrup of Violets ; Red with the Sirrup of Clove Gilly-flowers, and Yellow with Sirrup of Cowslips ; and Cochineel will colour Leech or Blemange Purple ; Turnsoil or Beet Roots Red : This colours Creams likewise.

For RIBBAND JELLY, or LEECH.

FOR this your Jelly must be very stiff : Take a deep bottom'd Dish, and just touch it over with Oil of sweet Almonds ; then run your first Row Red, thicker than a Crown Piece : Let it be cold and stiff ; then cover it with a Row of Clear ; when that is cold, with a Row of Yellow ; then Red ; then Yellow ; then Clear ; and then Red on the Outside ; and the

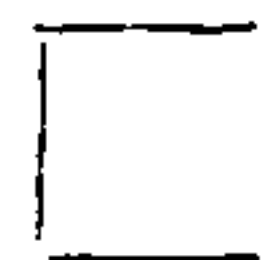
the like with Blemange or Leech ; but there you must use White and Green, and lay it in Rows, as your Fancy leads you : Checker'd Jelly or Leech is almost the same, but laid another Way, as is exemplify'd over Leaf.

The PATTERN.

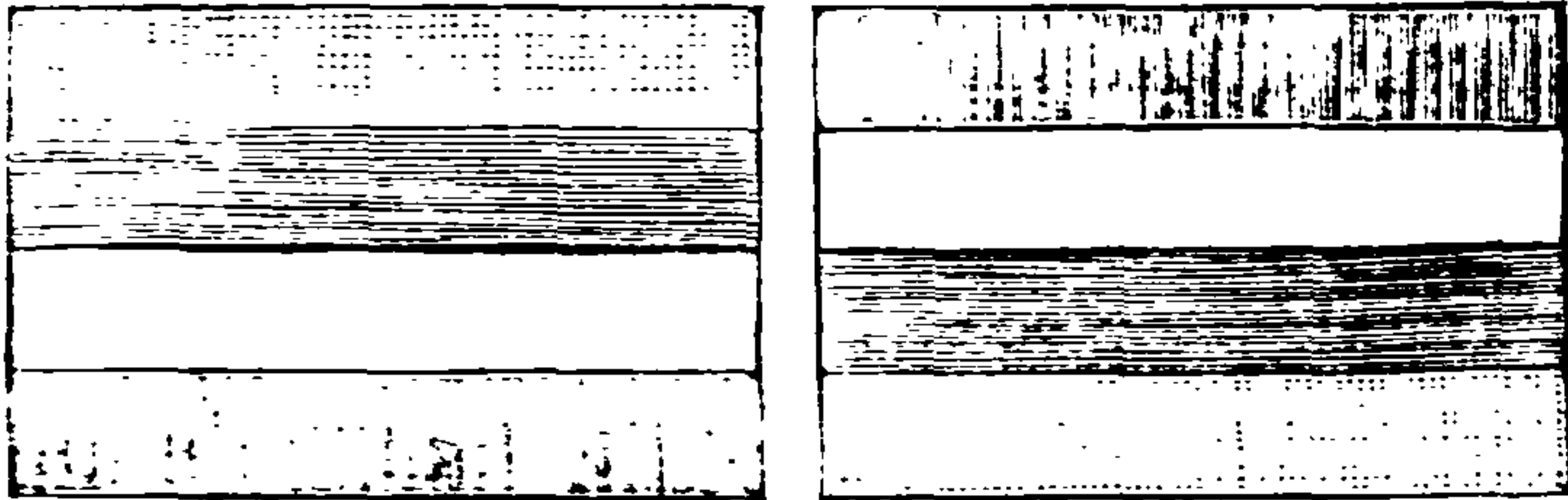


To make Checker'd JELLY, or LEECH.

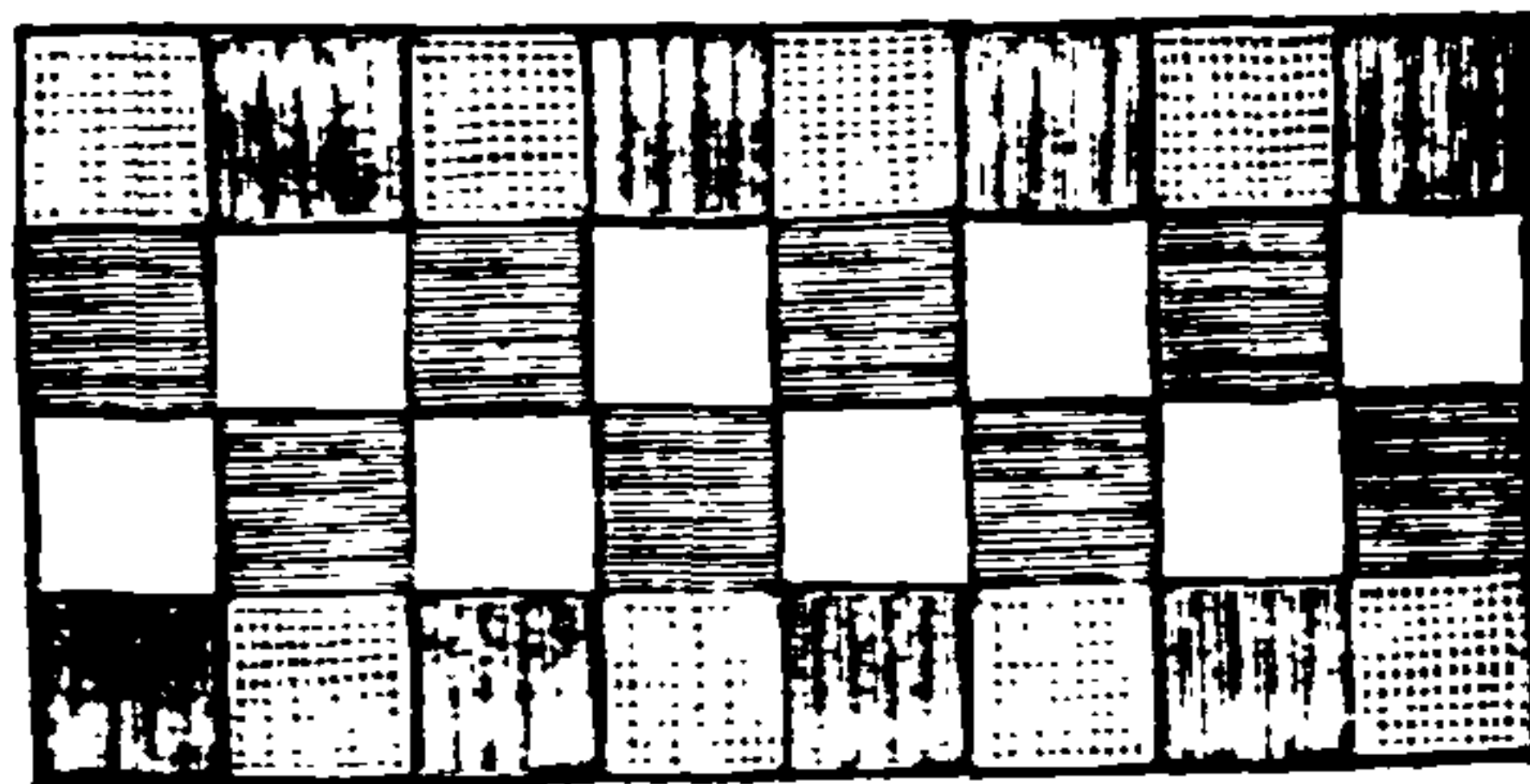
YOUR Jelly or Leech must be very strong for this ; and you must have two Pans made for it of Tin or Pewter about six or eight Inches square, and about two Inches high, made a very little shelving, so as they may cast ; just rub your Pans on the Inside with a little Oil of sweet Almonds, not so much as to have it run about : First run a Row of Red, as for Ribband Jelly, into one of your Pans, about the Thickness as in the Margin ; and then a Row of Clear ; then a Row of Purple ; and then a Row of Yellow ; and let it stand till very cold and stiff ; then cast it out of your Pan ; then have a Row of Leech or Blemange in the Bottom of your Pan, half so thick as the other ; then, with a fine large thin Knife, cut your Jelly into Slices, exactly the Thickness of one of the Rows, and as true as you can ; you may dip your Knife in warm Water : Then set your Pan stooping, and lay in one Picce Edge-ways to the Side ; then have a little clear Jelly, a little warm, and with a lick-Brush just stroke it over ; and lay an-



other Slice Counter-ways, that is, the Yellow to the Red ; and the next the Red to the Yellow, and so on till your Pan is full ; and then run over a Row of Leech or Blemange, as at the Bottom ; then cast it out of your Pan, and cut it End-ways, and it will be checker'd as the Pattern shews : Then lay your Slices over one another revers'd, as the Figure directs.



The PATTERN, when cut.



CREAMS.

C R E A M S.

ALMOND CREAM.

TAKE a Quart of good Cream, and boil it gently up with half a Pound of Jordan Almonds finely beat; put in a Blade of Mace, and a Stick of Cinnamon; season it with double refin'd Sugar, and a little Orange-flower or Rose Water; you may, if you please, put in two or three Musk Comfits, or not. When it has boil'd, thicken it with the Yolks of four Eggs beaten up in a little Cream, and draw it up gently over the Fire; then strain and force it through your Strainer, and put it in China Basons, or Glasse, and colour it, if you please, with Sirrups.

Another Way is,

TO boil up your Cream and Almonds as before, and season the same Way; and when boil'd, thicken it with a quarter of a Pound of Savoy Bisket beat, dry'd, and sifted, and forc'd, and strain'd, as is before-mention'd, and put it in Basons.

For ALMOND BUTTER.

TAKE half a Pound of Jordan Almonds, beat them very fine, and season them with Orange-flower or Rose Water, and double refin'd Sugar; you may, if you please, put in one Spoonful of Sack: Then beat it up with a Pound of new churn'd Butter till it is all well mix'd, and dish it on China Saucers, pil'd up with a Spoon, and set it in a cool Place: You may make Butter with Pistachoes the same Way; which makes a fine Colour.

For

For PISTACHOE CREAM.

TO a Quart of good Cream, take three quarters of a Pound of Pistachoe-Nut Kernels blanch'd: Beat half a Pound very fine, and boil up in your Cream, and season it with fine Sugar, and Orange-flower Water; grate in a little Lemon Peel, and thicken it with two or three Yolks of Eggs, or some Naples, or Savoy Biskets dry'd, beat, sifted, and strain'd, and force it through your Strainer, and dish it in Basons of China-ware.

For Plain CREAM.

K

TAKE a Quart of good Cream, boil it up, and put in a Blade of Mace, and a Stick of Cinnamon; season it with fine Sugar, and Orange-flower Water; beat up the Yolks of six or seven Eggs in a little Cream, and draw your Cream up thick with it; you may grate in a little Lemon Peel, and put in two or three Musk Comfits, if you please, and dish it as you please: With this you may cream Tarts.

For CHOCOLATE CREAM.

TO a Quart of good Cream, take half a Pound of Chocolate grated, dry'd, beaten, and sifted: Boil this gently up in your Cream; put in a Blade of Mace, and season it with fine Sugar, and Orange-flower or Rose Water; draw it up very well, and it will thicken; or you may draw it up with two or three Yolks of Eggs, which will hold it better together; put in two or three Musk Comfits, if you please, and put it in Basons or Glasse.

For

For SAGOE CREAM.

TAKE to a Quart of good Cream three Ounces of Sagoe, and boil it gently together till the Sagoe melts and jellys ; season it with fine Sugar, a Blade of Mace, and a Stick of Cinnamon ; put in some Orange-flower or Rose Water, and dish it in Basons or Glasses, as you shall think fit.

Another Way is,

TO boil three Ounces of Sagoe in fair Water till it jellys and turns transparent ; boil a Quart of Cream, and season it as before ; draw it up with the Yolks of three Eggs beat up in a little Cream ; then put in your Sagoe, and grate in a little Lemon Peel, and draw it up, and put it in Basons or Glasses.

For BARLEY CREAM.

TAKE the finest Pearl Barley, and boil it very well in fair Water till it is very tender ; then strain it out, and to a Quart of Cream put almost a Pint of your Barley, and boil it up together ; put in a Blade of Mace, and season it with Sugar, and Orange-flower ; and, if it be not thick enough, draw it up with the Yolks of two or three Eggs, and a little Cream, and put it in Basons or Glasses.

To make another Sort.

TAKE the Water you strain from the Barley, which will be pretty thick ; and to a Pint of that, take a Pint of Cream ; put in a Blade of Mace, and boil it up together, and thicken it with a quarter of a Pound of Savoy Biskets dry'd, beaten, and sifted ;
and

and put it in Basons or Glasses, or what your Fancy leads you to, but grate in a little Lemon Peel.

For RICE CREAM.

TAKE a quarter of a Pound of Rice, and boil it very tender in fair Water; then strain it; and when cold, beat it well in a Mortar; then put to it a Quart or better of Cream, and so boil it gently up with a Stick of Cinnamon, and a Blade of Mace; season it with a little Salt, fine Sugar, and Orange-flower Water, or Rose-water, and grate into it some candy'd Citron, candy'd Lemon, and Orange; dish it in Basons, or what you please.

For RATAFIA CREAM.

TAKE half a Pint of the Kernels of Apricot-stones, or of Damascen-stones: You must blanch them as you do Almonds, and beat them in a Mortar very fine, and boil them up with a Quart of Cream; put in a Blade of Mace, and a Stick of Cinnamon; when boil'd up, strain it, and force it through your Strainer; season with fine Sugar, and Orange-flower Water, and a Musk Comfit or two; then draw it up with the Yolks of three Eggs, and dish it in Basons or Glasses.

Another Way is,

WHEN you can get no Kernels, take seven or eight Lawrel Leaves, and bruise them a little; steep them in the Cream two or three Hours, and then boil them up with the Cream; season them with fine Sugar, Orange-flower Water, and Musk Comfits; strain it, and draw it up with the Yolks of three or four Eggs, or thicken it with Savoy Biskets: Dish as you please.

For

For LEMON CREAM.

TAKE the Lemon Peel of two or three Lemons, and bruise it, and steep it all Night in Cream or Milk: Boil it in the Morning, and turn it with the Juice of Lemons; put in a little Orange-flower Water, and a little Sack, and sweeten it with fine Sugar, and a Musk Comfit or two, and put it in Glasses: You may colour some of this as Jellies; and this may be iced likewise.

Another Way is,

TO beat the Curd very fine, with a little boil'd Lemon Peel, and boil it up in a Quart of Cream, and draw it up together, and thicken it with some Savoy Bisket, not too much: Season it with fine Sugar, and dish it in Basons or Glasses.

For LEMON CREAM with CREAM.

TAKE the Peel of a Lemon pared off very thin, and boil it in two or three Waters till it is tender; then beat it in a Mortar; then boil it up in a Quart of Cream, with a Blade of Mace; then strain it out, and thicken it with the Yolks of four Eggs, and a little Cream beat together: Season with fine Sugar, and Orange-flower Water, and a Musk Comfit or two; if you please, grate in some candy'd Lemon Peel, that is very clear, and dish in Basons or Glasses.

For LEMON CURD, or CHEESE.

TAKE a Quart of Cream, or good Milk; chip two or three Lemons into it, and let it stand all Night, and boil it in the Morning, and take out the Chips, and turn it with the Juice of Lemons, and a little Sack; then strain out the Curd, and beat it well in a Mortar, and season it with fine Sugar, and Orange-flower Water, or Rose-water; you may perfume it if you please: Work it well together, and put it in little Straw Baskets made round, about an Inch high, and three over; let them drain two or three Hours, and dish them on China Plates.

For RASBERRY CREAM.

TAKE half a Pound of preserv'd Raspberries, wet, and bruise them, and boil them gently up in a Quart of Cream; put in a Blade of Mace; season them with fine Sugar, Orange-flower or Rose-water; strain it, and force it through your Strainer, and then draw it up with the Yolks of three Eggs, and put it in Basons or Glasses.

Another Way is,

WHEN the Raspberries are ripe, bruise a Quart, and boil them up in a Quart of Cream; season them as before, and strain and force them through a Strainer; keep out the Seeds, and then draw them up with three Yolks of Eggs, and dish them as you please: You may use Mulberries, Strawberries or Damsons the same Way.

For

t

For COWSLIP CREAM.

TAKE the Cowslips when they are green, and in Blossom, and bruise them in a Mortar; and to a good Handful or two so done, put a Quart of Cream, and boil it up gently with them; put in a Blade of Mace; season with fine Sugar and Orange-flower Water; strain it, and draw it up with the Yolks of two or three Eggs, and clip off the Tops of a Handful of the Flowers, and draw up with it, and dish it as you please.

Another Way is,

TAKE two Ounces of Syrup of Cowslips, and boil up in your Cream, and season it as before; thicken it with the Yolks of three or four Eggs, and put in two Ounces of candy'd Cowslips, when you draw it up; dish it in Basons and Glasses, and strew over some candy'd Cowslips.

For CLOWTED CREAM.

TAKE a Gallon of new Milk over Night, and just boil it up over a gentle Fire; then set it in a Couple of broad Earthen Pans, as you do Milk for Cream; or boil two Quarts of Cream, and set it in the same manner: Let it stand all Night, and a little before you use it, scum it off nicely with a Fleet Scumming-dish, and put it in Rows on China Plates, with fine Sugar and Orange-flower Water between; and just as you serve it, sprinkle over a little Sack and fine Sugar.

*How to Preserve FRUIT for TARTS.**First, to Clarify SUGAR.*

IF you'd do it well, take the best double refin'd Sugar; and take a Confectioner's Copper Pan; put in a Pint of fair Water, and to that Quantity about six Pounds of Sugar; boil it up gently over a Charcoal Fire, and scum it well; and when it comes to a moderate Syrup, strain it out for Use.

To do ABRICOTS.

YOU may do them green at first coming, washing and rubbing them clean; first coddle them, but very gently, in fair Water and a little Sugar, take Care they do not too fast; when they are just coming tender, put in a little Crab Verjuice, and take them off, and cover them close, and they will be green to the Stone; then take them out on the Back of a Sieve, and let them drain a little, and then gently simmer them up with some clarify'd Sugar; then put them in Glasses, and cover them close, and keep them for all the Year.

Another Way is,

WHEN they come to be large, pare them, and stone them, and stove them up in clarify'd Sugar, scumming them till they come clear; then when cold, put them in Glasses, and preserve them for Use.

For

For DAMSONS, BULLACE, and other PLUMBS.

TAKE your Damsons, and put them in a Pan, that is, a Preserving-pan; and put to them a little fair Water, and a good deal of fine Sugar, to a Pound of Fruit, a Pound of Sugar, and so let them simmer over a gentle Fire till they are Sugar Syrups, but keep them scumming very well; when cold, put them in Gally-pots or Glassees, and tie them close with a Bladder to keep them from the Air; for when you open a Pot, or a Glas, they must be spent: You may bake them in a gentle Oven, and scum them well when they come out, and they will serve for the first spending in the Winter.

To do PEAR-PLUMBS, or DAMSONS, or other large PLUMBS.

WHITE Pear-Plumbs, you may do with the Skins on, or pare them, and only first just scald them in fair Water and Sugar, not to break, and put a little Crab Verjuice to green them, and then put them in clarify'd Sugar, and simmer them up gently, and so Glas them: Other large Plumbs are done the same Way, and Grapes likewise.

To Pickle QUINCES.

TAKE the fairest Quinces, but not too ripe; rub them with a clean Cloth, and put them into a new Barrel, that is well scalded and sweet; then take the Refuse, or ordinary Quinces, and cut them in Pieces, and boil them in fair Water and a pretty deal of Salt; boil them down to Pommice, and then strain them, and so put in the Pickle hot into the Barrel to the Quinces, and stop them down very close; and after cold keep them close stopp'd, and take them out as you use them; boil them in a
good

good deal of fresh Water; keep the rest close stopp'd, and they'll keep all the Year.

For CURRANTS, or CHERRIES.

PICK your Currants, and stone them; and to a Pound of Currants take two Pounds of fine Sugar, and so stove them up in a Copper-pan, keeping them clean scumming, and so let them stove till they come to a Syrup; when cold, you may glass them, and keep them for Use. Rasberries may be done as Cherries or Currants.

For ORANGES, or LEMONS.

TAKE your Oranges, or Lemons, and pare them very thin and narrow: You may do some whole, and cut some in Halves the round Way; if you do them whole, cut a Hole in the Top, and take out all the Pulp; lay them in Water twelve Hours; then boil them in a Kettle very gently till a little tender; then take them out, and drain them on a Cloth; then put them in a Copper-pan, and boil them up in clarify'd Sugar till they are clear, and so put them in Jars, cover'd with the clarify'd Sugar, and take them out as you want them; and you may candy some of them at any time: You may likewise do them with the Peel on, in Quarters, or Halves, or Rings; but the Peels must lie longer in Water before you do them: The Chips are done the same Way.

To Preserve CITRULS, or CITRONS.

FIRST scrape off the outer Rind ; then cut the Citrons in Quarters ; take out all the Meat, and some of the White ; then scowre them very clean with Salt and Water ; then let them lie a Day and a Night in fair Water ; then put them into a Kettle of fair Water ; set them on the Fire, and keep them under Water, letting them boil till tender ; then take them up, and lay them in a clean dry Cloth ; then make as much Syrup as will well cover them : When the Syrup is well boil'd and scum'd, pour it over them, and cover them close ; let them stand all Night ; the next Day heat the Syrup again, and pour it on them ; do this every other Day, till the Citron looks very clear : You may keep it in the Syrup, and cut it in Slices as you use it ; but if you would have it in Jelly, take it out of the Syrup, and make some Pippen Jelly, and put it into that in thin Slices, and glafs it up.

For QUINCES.

TAKE fair Quinces, pare them, quarter them, core them, and boil them up with fine Sugar, scuming them very well till they come clear, and then put them in Gally-pots or Glasses, and cover them with Syrup, and preserve them for Use.

Another Way is,

TO stowe them down in your Syrup, and then bruise them with the Syrup, and strain and force them through your Strainer ; and then boil them up with a little more Syrup or clarify'd Sugar till thick, and put it in broad Pots or Glasses, as Marmalade.

For

*For GOOSEBERRIES in Glass Bottles, to keep
all the Year.*

TAKE them, and put them in Bottles, and cover them down close, and cork them; then boil them in the Bottles, or put them in a gentle Oven: you may put in a little Sugar if you please; they must be but just harden'd; then keep them close, and they will keep all the Year: You must take Care to have them large, and full green, not too ripe.

How to Pot FLESH, FISH, or FOWL.

First, with VENISON, either Red or Fallow.

TAKE your Venison, and bone it; skin it, and take out the Sinews and Strings; then cut it into Pieces as broad as both your Hands; the Sides do by themselves, and the Haunches by themselves: You should have Pots for this Way narrower in the Bottom than the Top: Your Seasoning must be made of all Sorts of Spice, as Pepper, Cloves, Mace, Ginger, Nutmegs, and Cinnamon, well beaten and sifted, and mingled with a Proportion of Salt, not to overcome the Spice; but Pepper must be the main, as much of that as all the rest of the Spice, and as much Salt as the Whole; strew some in the Bottom of your Pot, and season your Venison as much as will stick upon it; lay it in the Pots, some Fat, some Lean; the Fat downwards; fill your Pots very full, and lay over some Beef Cauls, or Slices of Suet: Cover every Pot with a Piece of coarse Paste, and bake it very tender; then take off the Crust, and the Fat; lay a round
Trencher

Trencher on the Top, and put out all the Gravy; then lay a Cloth over the Trencher, and put on a great Weight, and so press it close, and squeeze out all the Gravy, and fill it up with clarify'd Butter in the same Pot: A Buck will make eight Pots, a Stag twelve or more: You should mark your Pots in which you put the best; and when cold, write on a Paper and lay over, and tie them down close with Paper over them, and they will keep the Year round.

Another Way is,

TO cut your Venison into Pieces as before, and season it the same Way; bake it in large Pots, and cover it as before, and bake it very tender; and then take it out Piece by Piece, and drain it on a Sieve; and then put it into little glazed Pots, round or oval, and place it in Rows Fat and Lean, putting in little Bits to fill the Chinks; press it down well, and leave Room on the Top for an Inch of clarify'd Butter: Write on them, and tie them up close, and keep them for your Use.

Another Way is,

TO take the lean Part of your Haunches, and cut it in Pieces as before, and season it well; put it in such Pots as are wider at Top than the Bottom; lay in a Piece in the Bottom, and then lay two or three Sheets of Bacon half an Inch thick; then a Row of Venison, and then Bacon; then Venison, till your Pot is full: Cover it as is before-mention'd; bake it tender; pour out the Gravy and Fat, and press it in the same Pot, and not take it out, and fill it up with clarify'd Butter, and so keep it: This is Venison barded.

To Pot and Lard VENISON.

TAKE lean Venison, and cut it into Pieces as before, and lard it with a Dobing-pin, with gross Lard as big as ones Finger, pretty thick ; season it well, lay it into your Pot or Pots, and bake it tender, covering it with Fat, and coarse Paste : When bak'd, take it out Piece by Piece, and drain it, and put it then in handsome glased Pots, as you please ; press it well in your Pots, and fill it up with clarify'd Butter ; mark it and paper it close, and keep it for Use.

Another Way is,

TO take the lean Venison, string it well, mince it small, and then beat it very well in a Mortar ; then take as much larding Bacon as there is Meat ; cut it in Dice, and season and work it all well together with your Hands ; work it into a Lump, and bake it in a large Pot very tender ; then take it out, and pull it in Pieces, and put it into little Pots ; squeeze it well down, and fill it up with clarify'd Butter ; paper it, and preserve it.

For BEEF and MUTTON.

IT is all done after the same way as Venison, only you must use in the Seasoning a little sifted Socho, which will give it the Colour of red Deer ; for Veal, you may take a Phillet, and take out the Bone, and skin it, and lard it with gross Lard, season'd with Pepper, Salt, Cloves, Mace, and Ginger, some Thyme and Parsly minc'd, and bake it very tender ; season it very well, and drain out the Gravy and Fat from it, and put it in a Pot as will just hold it, and fill it up with clarify'd Butter, and cut it out as you use it.

For

For SWANS, GEESE, BUSTARDS, or Large Fowl.

THE best Way is to bone them, and to turn them the Inside outward, and season the Flesh well; then turn it again into the right Shape, and, if you please, you may lard it quite through with gross Lard well season'd: Stitch up the Back, and bake them in pretty large Pots very tender, covering them with Fat, and coarse Paste; then take them out and drain them, and put them into fine Oval Pots, and squeeze them well in, and fill them up with good clarify'd Butter, and so preserve them: If you do not bone them, you must break the Bones very well, and season pretty high.

*For DUCKS, TEAL, or PLOVERS, SHRILDRAKES,
or such like Fowl, and WOODCOCKS.*

YOU may bone your Ducks or Teal, and lard them if you please, or you may crack the Bones, or not: Cocks you may lard, the worst, but not crack the Bones; bake them in pretty large Pots, seasoning them very well, and cover them with Fat, and bake with them a few Bay-leaves, and a Faggot of Thyme; bake them tender, and be sure they are cover'd with Fat; drain them, and put them in small Pots, and fill them with clarify'd Butter, and so keep them for Use.

*To Pot PHEASANTS, and PARTRIDGES, and HEATH-
COCKS, either Black, Red, or Game; which are
all excellent Meat potted.*

ANY of these may be boned and larded, so as you put them together, one larded, one plain; if you do not bone them, crack the Bones, press them flat, and truss them short to bake; season them well with the same Seasoning as is before-mention'd, especially your Heath-Cocks season well; bake them, and cover them over with Fat, and coarse Paste; when baked, drain them well; put them in Pots; fill them with clarify'd Butter, and paper them close, and keep them for Use.

For PIGEONS.

TAKE them, crack the Bones, and truss them to bake: You may lard some, and some plain; season them well and bake them; take them out and drain them, and put them in Pots, and fill them with clarify'd Butter, and you may use them as you think fit.

Another Way is,

TO take all the Flesh from the Bones and Skin, and put as much larding Bacon as Flesh; mince it small, season it, and beat it in a Mortar, and work it into a Ball, and put it in a Pot, and bake it; when bak'd, take it out and drain it, and pull it to Pieces, and put it in little Pots; press it close, and fill it with clarify'd Butter. *Leverets and Rabbits* are done the same Way.

For

*For Small Fowls, as Snipes, Larks, Buntens, Sparrows,
and Wheat-ears.*

FIRST draw them, and then turn the Legs back, and put them cros in one another as to roast; season them, and put them in shallow Pans, in one or two Rows, set with their Rumps upright, and as close as you can put them one by another; season them, and cover them with Butter, that they may be quite cover'd; put a Paper over them, and bake them; bake with them some Bay-leaves; when done, take them out, and drain them well, and place them in fine Pots with the Rumps upward, and fill them up with clarify'd Butter, and paper them up, and preserve them for Use.

For NEATS TONGUES.

TAKE your Tongues, after they have lain in Pickle six or seven Days, and boil them enough to blanch; then lard them through with gross Lard pretty thick the slanting Way; season your Lard with Pepper, Cloves, Mace, and Ginger; trim the Tongues at the Roots, and put them in a Pot; cover them with Butter; put in some Bay-leaves; cover the Pot with Paste; bake them; then drain them, and put them one in a Pot, and fill them up with clarify'd Butter, and spend them as you think fit. You may do small Tongues the same Way.

To Pot OTTER, BADGER, or young BEAR.

TO any of these, after kill'd and dress'd, cut all the Fat from the Lean, and take out the Strings and Sinews; season it very well with the Seasoning as before-mention'd; bake it as you do Venison, till tender; then take it out, and drain it, and
press

press out all the Gravy ; put it in small Pots, and fill it up with clarify'd Butter, and so keep it for your Use : A young Bear is certainly as good Meat as the World affords, no Flesh is sweeter, of a better Relish or finer Colour : You must take off all the Fat, and you may lard it with gross Lard season'd, and season your Flesh well ; let Pepper be your Predominant ; or mince your Flesh, and cut your Lard in Dice as for Venison, or mince and beat as much Bacon up as Flesh, and season all pretty high, and bake it, and drain it, and press it well into small Pots, and it is delicate Meat ; fill it up with clarify'd Butter ; paper it, and mark it, and keep it for Use.

For Potting of FISH ; And first, SALMON.

TAKE your Salmon after clean, scalded, and chin'd ; cut it in Pieces as broad as your Hand ; season it well with Salt, Pepper, Cloves, Mace, and Ginger ; lay it in a broad Pan ; two Rows is enough to bake in one Vessel : bake it, but not too much, and cover it well with Butter ; put in some Bay-leaves ; when baked, drain it, and put it in Pots, two or three Pieces in a Pot, and fill it up with clarify'd Butter.

Another Way is,

TO bake it as before, seasoning it very well ; and when baked drain it, and take off the Skin, and break it in Pieces, not too small, and fill your Pots, and press it down close, and fill it, when cold, with clarify'd Butter.

For

For LAMPREYS, or EELS.

TAKE Lampreys, or large Eels, and scour them very well with Salt; take the Lamprey, open the Belly, take out the Guts; then cut it from thence all the way to the Tail, like spitcocking an Eel, but do it on the Belly Side, not too deep, and cut out the Sinew or Pipe that runs all along instead of a Back-bone; then season it very well with Pepper, Salt, Cloves, Mace, and Ginger; turn them round, and bake three or four in a Pot, and bake with them some Bay-leaves, and a large hard Onion; and when baked, take them out and drain them, and put them one or two in a Pot, and fill them up with clarify'd Butter.

For *Eels*, they must be open'd the same Way, and the Back-bone taken out; you must season them with the same Seasoning, but you must mingle with it some Socho, and Lapis Prunella, and bake them as before.

For LOBSTERS, or CRAYFISH.

- **F**IRST boil your Fish; then take off from them the Tails and Claws as whole as you can; season it with Pepper, Salt, Nutmeg, Cloves, and Ginger; put it in a Pot: you may do six or eight at a time; fill it over with Butter, and bake it, it is enough in half a quarter of an Hour; then take it out, and drain it, and put it in little Pots; press it close, and when cold fill it with clarify'd Butter.

Crayfish the same Way, but nothing of them but the Tails.

To Pot CHARS or TROUTS.

A CHAR is a Fish that is not in all Rivers, and so is not a common Fish, but a most delicate Fish in its Kind; they are much in Shape like a Trout, but the Skin somewhat darker, and the Flesh of a most incomparable Red: The Places where we have them are in *Lancashire* and *Westmoreland*, in a Meer call'd *Wender-meer*, or *Wendover-water*, where there is great Store of them. The Way to pot them is, only to draw out the Gut, and season them well with Salt, Pepper, Cloves, Mace, and Ginger, and lay them in a broad Pan in two Rows, with some Bay-leaves with them; cover them with Butter, and then with Paper or Paste, laying some Sticks cross the Top of your Pan, and do not bake them too much: Take them out, and drain them, and then lay them in other Pots in two Rows, or put them in square Tin-pans, made for that Purpose, with Covers to them; fill them up with clarify'd Butter, and so you may send them where you please.

Trouts are done the same Way; but you must put among the Seasoning a little *Lapis Prunella* to give them a Colour, and they may pass for Chars.

For Virginia TROUTS.

TAKE the best new fresh Herrings, and draw them at the Gills, and cleanse them, and hack them on each Side, and lay them in Vinegar half a Quarter of an Hour; then take them out, and season them with Salt, Pepper, Cloves, Mace, and Ginger; put in some *Lapis Prunella* amongst your Seasoning, and put them in a broad Pot in three or four Rows; cover them with
Butter;

Butter ; bake them ; then drain them, and lay them in other Pots in Rows, and fill them up with clarify'd Butter, and the Bones will be dissolved, and they will be of a beautiful Red.

*To make HAMs the true Westphalia
Way, and Dutch BEEF.*

First, to make the PICKLE.

TO six Gallons of Pump Water take a Peck of white Salt, and half a Peck of Bay Salt ; take two Pounds of Peter Salt, and four Ounces of Salt Peter, and two Pounds of the brownest Sugar, an Ounce of Socho, or two Ounces ty'd up in a Bag, with a little Roch Allum beaten ; put in half a Pound of Cedar Chips, cut very thin : Stir all this together till dissolved, and the first time you may put in your Hams without boiling the Pickle ; when they are cured, you must boil your Pickle, scumming it well, and if it wastes, add more Ingredients and more Liquor ; it will be good six times boiling : Then to prepare your Hams, cut them from the hind Quarter of a good young Pork, in the true Fashion of Westphalia Hams ; lay them in Pump Water Twenty-four Hours, with some Salt, which will fetch out the Blood ; then put them into the Pickle, and let them lie fourteen or sixteen Days, according as they are in Bigness ; then take them out, and drain them ; then dry them with a Sponge or Cloth, and then smoak them in a Smoaking-house or a good Chimney with Firr and Firr Sawdust for seven or eight Days : Always pickle your Hams by themselves.

The same *Pickle* serves for Neats Tongues, or small Tongues, as Hogs, Venison, or Sheeps Tongues: These do likewise by themselves; and all must be soak'd in Water and Salt before they go into the Pickle: Large Tongues may lie ten Days, and then smoak'd; small ones time by your Fancy.

Legs of *Mutton* cut Ham Fashion are done the same Way; and Dutch Beef, all in the same Pickle: Mutton and Beef may be done together; the Pieces of Beef are generally cut in the Inside of the Thigh or Buttock, from the strong Sinew of the Ham to the Depth of the Buttock: You must time this and your Mutton in the Pickle according to the Bigness.

Geese and *Ducks* are incomparable, done in this Pickle: Geese may lie five or six Days; Ducks three or four, and Teal two, and then smoak'd; and when smoak'd, put them in Paper Bags, and they will keep three Months very well. This is the true Way of preserving these Things.

To Pickle a CALF'S HEAD.

TAKE a Red Calf's Head, with the Skin on, and scald off the Hair, and then bone it; take off all the Flesh as well as you can in a Piece, and then divide it, and make two Collars of it; season them well with Pepper, Salt, Cloves, Mace, and Ginger: First strew over some Sage, Thyme and Parsly minc'd, and then season them; roll them up, and tye them fast in two Cloths, and either bake or boil them in a strong Pickle made with white Wine and Vinegar season'd high, and a Faggot of Sweet-herbs, Onions and Bay-leaves; when tender, tye them close; put them in the Pickle, when cold, as soon as you take them out of the Cloths.

Another

Another Way is,

TO take the Head, after scalded and boned and well cleansed, and salt it lightly over for four Hours; then roll it up, and bind it in Bafs, and boil it, and put it in Sturgeon Pickle.

To Pickle MUSHROOMS.

TAKE your Mushrooms, the Buttons clean'd by themselves, cleaning them with a Sponge and a little fine Sand or Salt, but too much Salt is apt to make them black; put them in fair Water as fast as you do them, and those that will not rub clean, pare, and just cut off the Bottom of the Root; the Flaps you may peel and do by themselves; wash them in three or four Waters; then have a broad Stew-pan ready boiling; put in your Buttons, and let them boil three Minutes; take them out immediately into cold Water and Salt; and when they are cold, lay them in a clean Cloth, and cover them with the same:

Then make your Pickle thus,

TO a Quart of the best white Wine, take a Quart of the best white Wine-Vinegar; boil it, and season it with some Salt, but not too much; boil your Spice in it in a Bag, which must be whole White Pepper, Ginger, and Nutmeg crack'd, and Cloves and Mace whole, and boil in it a Clove or two of Garlick; strain it, and set it by till cold; then put your Mushrooms into clear handsome Glasses, and fill them up with this Pickle; put over a little good Oyl; cover them with a Bladder, and then tye it, and a Leather over that, and they will keep the whole Year about; I have kept some good two Years.

For CUCUMBERS, small.

TAKE your small Cucumbers, and put them in Water an Hour; then with a Sponge or Hair Cloth rub off all the Bristles; then let them lie in Water and Salt six or seven Days, sometimes flaking them; the smallest of all need not lie so long. Then take them out, and put them in Jars, and lay fine Heads of Dill in here and there between them:

Then make a Pickle thus;

TAKE half White-wine Vinegar, and half the best Beer Vinegar; boil it with Salt, whole Pepper and Ginger crack'd; make it strong of the Spice, and then put it boiling hot into your Cucumbers, stopping it down close: Do this every other Day, and do it three times, still boiling up your Pickle; and if they be not very green the third time, boil it up the fourth, and put in a Quart of right Crab Verjuice, and put it all in hot; stop them close, and they will come as green as Grasse.

*For MELONS, or large CUCUMBERS, to be done
Mangoe Fashion.*

TAKE your green Melons, cut a Piece off at the Top, and scoop out the Seeds and Pulp; put into each a Spoonful of crack'd Mustard-Seed, and three or four Cloves of Garlick, and stop up the Ho'e again with the Piece you cut off; lay these in a Jar by themselves, and the same Pickle as for Cucumbers, only Dill excepted: You must pour the Pickle in boiling hot, and do it seven or eight times, for they are thick rinded, and stop them down close.

You must likewise do your Cucumbers the same Way.

TAKE the fairest large green Cucumbers, cut off one End, and scoop all the Seeds out; put in Mustard-Seed and Garlick, and stop the Hole; put them in Jars by themselves, and the same Pickle and Manner as before do for these; put in the last Heat Crab Verjuice.

For CUCUMBER SALLAD.

TAKE your large Cucumbers before they are grown too ripe and seedy; pare them, and spread a Cloth, and cut them in Slices as thick as a Crown Piece, and lay them all over the Cloth; then cover them with another Cloth; let them lie an Hour; then press the uppermost Cloth with your Hand gently, which will take out most of the Moisture; then put them in Glasses, and make a Pickle thus: To a Quart of White-wine Vinegar put a Pint of White-wine; boil it up with some Salt, Pepper and Ginger, and a Clove or two of Garlick; and when boil'd and cold, strain it, and fill up your Cucumbers in the Glasses; put some Oil over them, and tye them down with a Bladder, and then Leather; and so you may use them all the Winter.

For FRENCH BEANS.

TAKE the greenest young French Beans, when they are new gather'd, without black Spots or Specks; string them, and then put them in Water and Salt forty-eight Hours; then take them out, and put them in a Jar; make the same Pickle as for Cucumbers, Dill excepted: Put in your Pickle twice
scalding

scalding hot, stopping them close ; and the third time, put in some Crab Verjuice, and three times will be enough for them, and then you may glass them if you please.

Broom Buds, Aspen Keyes, Elder Berries, Purslane Stalks, Nausrtium Seeds, are all done with the same Pickle in the same Nature, only some small Things will require scalding but once or twice.

For Green WALNUTS.

TAKE green Walnuts, before the Shells are at all hard, and lay them in Water and Salt eight or ten Days, shifting them sometimes ; then take them out, and put them in a Jar, and put the same Pickle, as before, in scalding hot, stopping it down close ; do this four or five times : The last time remember Crab Verjuice, and then stop them close, and keep them for Use ; you may put some in Glassess, and if they turn black, rub off the outward Peel, and put fresh Pickle to them, and they will keep green.

For ARTICHOKE BOTTOMS, Pickled.

TAKE them before they grow stringy, just at their full Growth ; cut off the Stalks, and boil them in Water and Salt till you can just blanch them, and get out the Cores ; put them in Water as fast as you blanch them ; then boil up a Pickle of Water and Salt pretty strong ; put in some Races of Ginger, and a little whole Pepper ; when boil'd, put in a Stone of unslack'd Lime as big as an Egg to four Gallons of Pickle ; then take your Bottoms and wipe them dry, and put them in a Jar, and fill them up with the Pickle, when cold, and stop them close ; and when you take any out, always stop them close again.

To dry them:

BOIL them just as before, only boil with them Salt, Pepper, and Ginger, when cleans'd and wash'd; dry them, and lay them on the Bottoms of Sieves, and dry them in a gentle Oven; when you use them, boil them up with Lard or fat Meat.

For SAMPHIRE, LAVER, *and* BARBERRIES.

TAKE your Samphire when fresh gather'd, and lay it in Water and Salt for twelve Hours; then put it in a Jar, and make a Pickle with half Vinegar and half Water; boil it well, and season it with Salt, and put it in hot to your Samphire, and stop it close, and that is enough.

LAVER is an Herb not common, but very good, and grows only in some Parts of the West of *England* by the Sea on the Rocks, as *Samphire*: Take a great deal of this, and squeeze it close in Pots, after well wash'd; put to it some Crab Verjuice, and set it in the Oven, and bake it gently till soft; then strain the Verjuice from it, but leave it moist, and put it up, four or six Pounds in a Pot, and head it over with clarify'd Butter, and use it as you think fit.

BARBERRIES are only pickled in Vinegar, Water, and Salt boil'd up together.

For

For Pickled OYSTERS.

YOU must have them large, and beard them; then set them off with Mace, and two Bay-leaves, and a Stick of Horſe-radish, and a little Rhenish-wine; then, when your Oysters are set, strain off your Liquor, and put in your Oysters when the Pickle is cold, and they will keep.





A B R I E F
E X P L A N A T I O N
O F T H E
T E R M S of *ART* used in the foregoing
T R E A T I S E.

A.

Attlets, a Dish made of fat Livers.
 Attleton, a Patty of Livers, Combs, and Sweet-breads.
 A la Marquaine, a Pig skinn'd and roasted in Quarters.
 Alamodes, a Buttock or Rump of Beef in Pieces, stow'd and larded.
 Amlet, the principal Composition whereof is Eggs.
 Alamode de Blois, any thing dressed as they do at Blois, a Town in France.
 A la Creame, i. e. to force Fowl, and dress with a Cream Sauce.

A la Force, i. e. dress'd with forc'd Meat.
 Andoolies, a French Dish of Tripes in Skins.
 Ambogue, a Service both Hot and Cold, for a Wedding, Ball, Masquerade, or any great Entertainment.

B.

Beef la Trembleur, a Brisket Piece of Beef so tender dress'd, that it trembles or quakes in the Dish, like a Quaking Pudding.
 Beef Olaves, Inside of a Sirloin, roll'd and forc'd.
 Beef a la Dobe, Vide Dobe.

E c

Bisques,

210 EXPLANATION OF TERMS of ART.

Bisques, a rich Soup, with small Squabs, &c.

Bullions, a kind of Broths.

Banniet Tort, a Tort of Beans.

Banniets (Francois) French Fritters.

Beania a la Switz, a Beaniat of Garden-Beans; a Dish made in Switzerland.

Blemange, a White Jelly.

Barded, a Sheet of Bacon put over the Breast of any Fowl.

C.

Chewets, a Minc'd Pye, but made of Umble-Meat, instead of Tongues, &c.

To Calver, to make Salmon crisp, so as to turn up.

To Crimp, to boil crisp; the same as to Calver, but appropriated to Cod, as that to Salmon.

Comport, a Dish of any Fowl, with a brown Sauce, stow'd.

Cuscafooe, a Dish of Capons done either with Sagoe or Vermajelly.

Cutlets a la Maintenon, Cutlets broil'd in Papers and forc'd.

Castroles, Veal or Pullets dress'd in Embers.

Corbullions, a strong Liquid to boil Fish in.

Coolio, a rich thick Sauce.

Cardoons, an Archiboke Stalk blanch'd.

D.

Dobes, Stow'd Meats, forc'd and iarded.

To Dobe, to dress Meats in that Manner.

E.

Eggs a la Switz, dress'd after the Switz Manner: So,

Eggs a la Hugonot, are Eggs dress'd after the Manner of the Hugonots.

Endore, to wash, with a Brush dipt in Eggs.

F.

Flawns, i. e. Dutch Wafers.

G.

Guirkins, very small pickled Cucumbers.

A Grilliade, a Dish of any thing broil'd.

K.

Kibbob, a Turkish Dish, with Lamb and Rice.

Knotts, a fat English Bird, as big as a great Plover.

L.

Leeches, a strong Sort of Jellies.

Leer, a Sauce either for Fish or Flesh.

M.

Montego, Hog's-Lard.

Marianates,

Marianates, a Pickle for Smelts, or Soles, to eat cold.

Mutton la Marle, a Leg of Mutton stuffed with Garlick and forc'd Meat; a Spanish Dish.

Mittlets, a Dish of a Neck of Veal.

N.

Nantiles, or Lentiles, commonly call'd Vetches.

O.

Orangado, a Kind of Tort made of Oranges.

Omelet, a Composition of the Breasts of Chickens, Capons, and Eggs, &c.

Olio, a Portugeze Dish of all Kinds of Flesh, Fowls, Greens, &c. blended together.

Olio Podreda, a Spanish Olio.

P.

Pottage la Roy, a French Soup.

Pottage le Reine, another of the same.

Pottage Santhy, a Soup of all Sorts of wholesome Herbs.

Pottage de Jacopine, a French Soup with Parmesan Cheese.

Pottage la Fromage, i. e. with Cheese, a different Way.

Pottage Rottaline, a very good Soup.

Poveroy, a Dish with Chickens, Sweet-Breads, &c.

Pottage Profatrele, a Rich Soup.

Purics, the Pulps of Peas, Beans, Lentils, &c.

Pilloc a la Turks, a Turkish Dish of Pullets and Rice.

Pease la Orange & François, i. e. dress'd as they do in the Principality of Orange, or in France.

Pometoon, a rich Sort of Tart.

Padolets, of Fowl, a Dish so called.

Pulpatoon, made of Larks, Squabs, &c. in forc'd Meat.

Powdoe, a Dish made either of Fish or Flesh.

R.

Ramkins, made with Parmesan Cheese.

Ramekins, another Sort of the same, made of Veal-Kidneys.

Rockampuff, Puff-paste, with minc'd Wild-Fowl.

Royals, a very rich Dish, with a Ragoust-Melle.

Resoles, small Puff-patties bak'd.

Reeves, { Birds that are brought and { from Lincolnshire, as

Ruffs, { big as a Woodcock.

S.

Shampinion, a Sort of Mushroom.

Sherdoons, a wild Thistle dress'd like Asparagus.

Sattoots, Fowls, Veal, &c. forc'd in Paste.

212 EXPLANATION OF TERMS of *A R T*.

Squab, a young Pigeon.

Set, scalded.

Spitchcock'd, an Eel split and broil'd.

Savoylet, a very fine Dish of Veal or Chickens.

Socho, an Ingredient to give a Red Colour to Hams, Dutch Beef, &c.

T.

Tort, a Composition of Bisquet, Cream, &c.

Tort de Moyle, a Marrow Tort.

Tort de Pomme, an Apple Tort.

Tort de Poire, a Pea Tort.

Turkalet, a Turkish Dish of Rice and Fowls.

Turkeys Definitor, a particular Method of dressing a Fowl or Turkey.

Temperade, several small Chickens stov'd in one Dish.

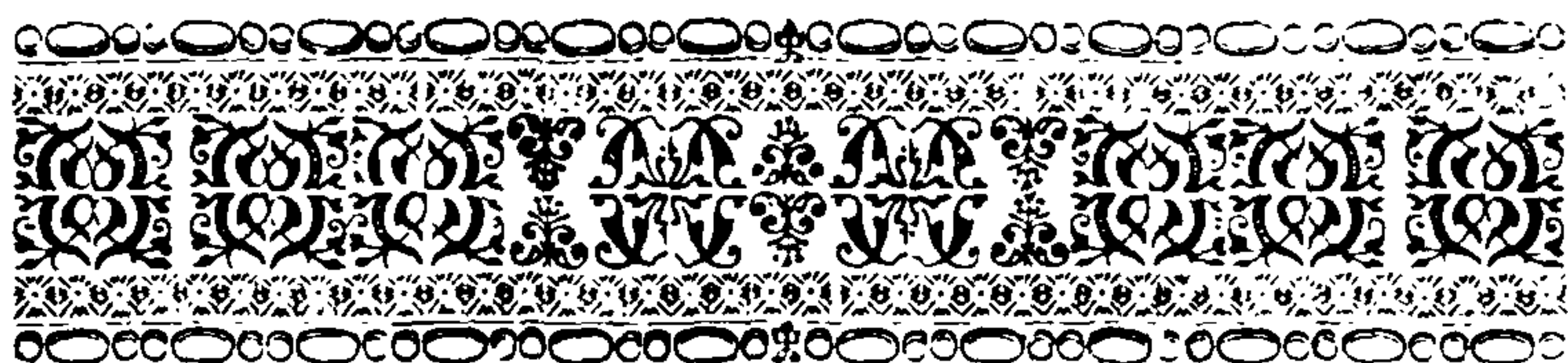
Terrenes, a Spanish Dish, after the Manner of an Olio.

V.

Vermajel, a Paste for Soup.

De Veau Pic, i.e. a Veal Pie.





THE CONTENTS.

A	B
A mond Soup pag. 35	B Roeth, <i>strong</i> 2
Amlet of Eggs 50	Bisque of Pigeons 7
Andoolies, Oysters and Sausages 81	Boil'd Meats 36, & seq;
Attlets of fat Livers 93	Beef Royal, or a la Dobe 36
Attleton of Livers <i>ibid.</i>	Beef a la Mode, or stov'd brown 37
Asparagus or Artichoke in Cream 94	Beef la Tremblour <i>ibid.</i>
Artichokes forc'd <i>ibid.</i>	Beef stew'd or stov'd 38
Artichokes fry'd <i>ibid.</i>	Beef Olaves and Griskins ragon'd <i>ibid.</i>
Almond Puffs 102	Beef, a Phillet roasted and lard- ed, &c. 45
Almond and Pistacho Puddings 107	Beef Collops <i>ibid.</i>
Andoolies of Sorts, two Ways 117	Barbel to Barbacue 67
Asparagus or Artichoke Tort 124	Barbels la Castrole 68
Artichoke Tort <i>ibid.</i>	Butter'd Chickens 89
Almond Paste 128	Beaniat a la Switz 95
Artichoke or Potatoe Pies 137	Banniets Francois 100
Almond Cream, two Sorts 181	Banniets of Rice 101
Almond Butter <i>ibid.</i>	Banniets English, two Ways <i>ibid.</i>
Abricots to preserve, two Ways 188	Black Puddings in Skins, two Ways 112
Artichoke Bottoms to pickle 206	Bread Pudding with or without Suet or Marrow 114
	Bolonia Sausages 115
	Banniet

Banniet Tort	119	Cod's Head or Turbet	38
Butter Pafie hot for riss'd bak'd Meats	125	Collops Scotch	42
Butter Pafie cold for Pasties	126	Calf's Head hash'd and broil'd the plain Way	49
Bak'd Meats	140, & seq;	To Calver Salmon	ibid.
Beef Pie in Blood	140	To Crimp Cod	50
Battalia Pie savoury	145	Collops and Eggs, two Ways	ibid.
Bak'd Fish Meats	151, & seq;	Capons a la Dobe	55
Bak'd Meats cold	157	Capons, Pullets or Chickens in Bladders	ibid.
Bustard Pie	ibid.	Capons, Geese, Turkeys	56
Brand Goose, Duck, Widgeon, or Teal Pie	159	Capons and Chickens a la Creame	57
Savoy Biskets	171	Capons or Chickens and Endive	ibid.
Carraway Buns	ibid.	Capons la Castrole	58
Buns, two Ways	172	Capons with Oysters, Sausages, and Bacon	59
Blemange of Jelly	175	Chickens or Rabbits Temperade	61
Blemange of Capons	176	Cuscasooe of Capons or Pullets	ibid.
Blemange of Rice, two Ways	ibid.	Chickens boil'd, with sweet and fine Puddings	62
Blemange of Cream	177	Chickens with Sallery and Bacon	ibid.
Barley Cream, two Sorts	183	Carps to roast	64
Bullace to preserve	189	Collar'd Salmon	68
Beef to pot	194	Carps and fresh Cod in Corbulation	69
Bustard to pot	195	Carps stew'd brown	70
Badger to pot	197	Carps a la Force	71
Young Bear to pot	ibid.	Carps to force, another Way	72
Beef Dutch, to make Westphalia Ham Way	201	Chickens or Rabbits fricassy'd white	74
Beans, French, to pickle	205	Chickens or Rabbits fricassy'd brown	ibid.
Barberries to pickle	207	Collops of Veal larded	78
C		Cutlets a la Maintenon	ibid.
Capons in White Broth	20	Chickens butter'd	89
Crayfish Pottage, three Ways	24, 25	Capons	t
Cucumber Soup meager	32		
Cabbage Soup meager	ibid.		
Calf's Head hash'd	41		
Chickens with Tongues and Colliflowers	43		
Chine of Mutton roasted, and stew'd Cucumbers	45		

The C O N T E N T S.

215

<p>Capons <i>hash'd</i> 90</p> <p>Chickens <i>marianate</i> 91</p> <p>Cardoones <i>la Fromage</i> 92</p> <p>Cucumbers <i>fry'd</i> 95</p> <p>Crayfish <i>butter'd</i> 96</p> <p>Crabs <i>butter'd</i> <i>ibid.</i></p> <p>Collops and Oysters of <i>Veal,</i> <i>Mutton, Lamb</i> 98</p> <p>Cheese-curd <i>Loaves</i> 104</p> <p>Chocolate Puddings 106</p> <p>Carrot Pudding 109</p> <p>Cabbage Pudding with <i>Flesh</i> 111</p> <p>Calves-foot Pudding 112</p> <p>Cream <i>Tort</i> 121</p> <p>Chocolate <i>Tort</i> 125</p> <p>Custard-stuff, <i>two Ways</i> 128</p> <p style="text-align: right;">129</p> <p>Cheesecake-stuff, <i>two Ways</i> 129</p> <p style="text-align: right;">130</p> <p>Chicken Pie <i>sweet</i> 134</p> <p>Calves-foot Pie <i>sweet</i> 135</p> <p>Chine of Beef Pie 142</p> <p>Chicken Pie <i>savoury</i> 146</p> <p>Carp Pie <i>savoury, two Ways</i> 152</p> <p>CAKES of several Sorts, viz.</p> <p style="padding-left: 20px;">Large Plumb Cakes 168</p> <p style="padding-left: 20px;">Fine Carraway Cakes 169</p> <p style="padding-left: 20px;">Fine Portugal or Heart Cakes, <i>two Ways</i> <i>ibid.</i></p> <p style="padding-left: 20px;">Fine Shrewsbury Cakes 170</p> <p style="padding-left: 20px;">Fine London Cakes <i>ibid.</i></p> <p>Cracknells 173</p> <p>Colours for <i>Jellies, Blemanges,</i> <i>Leeches, Creams</i> 178</p> <p>Checquer'd <i>Jelly or Leech</i> 179</p> <p>CREAMS; viz.</p> <p style="padding-left: 20px;">Almond Cream, <i>two Ways</i> 181</p> <p style="padding-left: 20px;">Pistachoe Cream 182</p> <p style="padding-left: 20px;">Plain Cream <i>ibid.</i></p> <p style="padding-left: 20px;">Chocolate Cream <i>ibid.</i></p>	<p><i>Sigoe Cream, two Ways</i> 183</p> <p><i>Barley Cream, two Ways</i> <i>ibid.</i></p> <p><i>Rice Cream</i> 184</p> <p><i>Ratafia Cream, two Ways</i> <i>ibid.</i></p> <p><i>Lemon Cream, three Ways</i> 185</p> <p><i>Lemon Curd or Cheese</i> 186</p> <p><i>Raspberry Cream, two Ways</i> <i>ibid.</i></p> <p><i>Cheese Cream, two Ways</i> 187</p> <p><i>Cowslip Cream</i> <i>ibid.</i></p> <p>Currants or Cherries to <i>preserve</i> 190</p> <p>Citrons to <i>preserve</i> 191</p> <p>Crayfish to <i>pot</i> 199</p> <p>Chars to <i>pot</i> 200</p> <p>Calf's Head to <i>pickle, two Ways</i> 202</p> <p>Cucumbers <i>small to pickle</i> 205</p> <p>Cucumbers <i>large to pickle</i> <i>Mango</i> <i>fashion</i> <i>ibid.</i></p> <p>Cucumber Salad to <i>pickle</i> <i>ibid.</i></p> <p style="text-align: center;">D</p> <p>DOBE, <i>Fowls, a la</i> 55</p> <p>Definator, <i>Turkeys, Capons,</i> <i>Pullets</i> 59</p> <p>Ducks or Teal <i>Ragou'd</i> 60</p> <p>Double Collops of <i>Veal larded</i> 78</p> <p>Dumplings of Sorts, <i>four Ways</i> 116, 117</p> <p>Duck or Teal Pie, <i>two Ways</i> 150</p> <p>Damsons to <i>preserve</i> 189</p> <p>Ducks to <i>pot</i> 195</p> <p>Dutch Beef, <i>Westphalia Ham</i> <i>Way</i> 201</p> <p style="text-align: center;">E</p> <p>ENDive and <i>Pullets, &c.</i> 57</p> <p>Eels <i>roasted and forc'd</i> 64</p> <p>Eggs <i>a la Switz</i> 82</p> <p>Eggs <i>a la Hugonot</i> <i>ibid.</i></p> <p>Eggs, <i>a Fricassy</i> <i>ibid.</i></p> <p>Eggs,</p>
--	---

Eggs, an Omelet of	83	Forc'd Leg of Lamb sweet	99
Escallops of forc'd Lobsters	95	Forc'd Pippens with Pomatoon Stuff	103
Egg Fries m'ld. sweet	138	Fry'd Cream with Sorts	ibid.
Eel Pie sweet	139	Flesh Pudding	111
Eel Pie savoury, two Ways	153	French Sausages	115
Eels to pot	199	French Paste	126
F		Florentine Stuff with Rice or Curds	130
FISH Pottages; Stock for it	21	FISH MEATS bak'd	151 to 157
Forc'd Meat, for Fish Pottages, &c.	22	Flounder Pie savoury	155
FISH POTTAGES; viz.		Forc'd Meat for Resoles, three Ways	162
Crayfish, 3 Ways	23, & seq;	Another Way with Eggs	163
of Lobsters	25	Another with Oysters	164
of Carps	26	Another with Lobsters	ibid.
of Eels and Tench	ibid.	Another with Artichokes	ibid.
of Whittings	27	Another Way	ibid.
of Cockles and Muscles	ibid.	Flesh Jellies	175
of Oysters	28	Fruit to preserve	188
of fresh Sturgeon	ibid.	Flesh, Fish, Fowl to pot	192
of red Herrings	29	Large Fowl to pot	195
Fricassly of Veal	42	Small Fowl to pot	197
Fish Sauce	49	Fish potted	198
FOWL	55 to 62	French Beans to pickle	205
FISH	63 to 73	G	
Fricassly of Lobsters	66	GRAVY to draw of Veal, Beef, Mutton	2
Fricassly of Tenches	67	Gravy roasted	5
Fricassly'd Oysters	69	Gravy meager for Fish Pottage	22
Fish boil'd in Corbillion, Sauce for it	70	Geese a la Dobe	55
To Force Carps or Tench	72	Geese, Turkeys, and Capons	56
Fricassly of Chickens or Rabbits white	74	Green Goose Pie, two Ways	148
Fricassly of ditto brown	ibid.	Giblet Pie	149
Fricassly of Mushrooms	75	Goose Pie	157
Fricassly la Granule, or of Frogs and Snails	91	Gooseberries to preserve all the Year	192
Forc'd Lobsters in Escollop Shells, two Ways	95, 96	Geese to pot	195
Fricassly of Trotters and Calf's Feet	98		

The C O N T E N T S.

217

H.

H otch-Potch	4
Hare with Chickens, Roots and Greens in Colours	43
Haunch of Venison roasted and larded, &c.	47
Hash'd Mutton and Grilliade	52
Hash of Lamb	54
Hash'd Loaves of Fowl	80
Hash'd Pullets, Turkeys, Pheasants, Partridges, or Rabbits	90
Hog's Feet	97
Hog's Feet and Ears	ibid.
Herb Puddings with Oatmeal	110
Ham Pies not rais'd, Paste for them	126
Hare or Rabbet Pie, two Ways	160
Harts-horn Jelly	174
Heathcocks to pot	196
Hams the Westphalia way	201

I.

I Cing for fine Cakes	173
JELLIES; viz.	
Hartshorn Jelly	174
Jelly with Flesh	175
Blemange of Jelly	ibid.
Colours for Jellies, &c.	178
Ribband Jelly	179
Checquer'd Jelly	ibid.

K.

K ibbob of Lamb	53
Kidney of Veal on Toasts	100

L.

L oaves of Oysters, the plain Way	46
Lamb forc'd and roasted, and stew'd Spinach and Cutlets	47
Lamb's Head hash'd and broil'd	ibid.

Leg of Pork and Pease	48
Lobsters roasted	66
Lobster Loaves	79
Loaves of Oysters, or Oyster Bread	ibid.
Loaves of Westphalia Ham	80
Loaves for Travelling	81
Livers, Attlet of	93
Livers, Attleton of	ibid.
Lamb Collops and Oysters	98
Leg of Lamb forc'd, sweet	99
Loaves of Cheese-curd	104
Lemon Salad, or Lemon Con- port	ibid.
Lemon and Orange Puddings	106
Lemon or Orange Tort	123
Lumber Pie Meat	131
Lumber Pie, how made	133
Lamb, a Spring Pie	134
Lamb Pie sweet	135
Lobster Pie sweet	136
Lyng Pie or Pastly, sweet	139
Lamb Pie savoury	145
Leveret Pie	147
Lark or Sparrow Pie	150
Lobster Pie savoury	151
Lyng Pie savoury, two Ways	157
Lamprey Pie cold	160
Leech, two Ways	178
Leech, Colours for it	ibid.
Leech, Ribband	179
Leech, checquer'd	ibid.
Lemon Cream, three Ways	185
Lemon Curd or Cheese	186
Lemons and Oranges to preserve	190
Larded and potted Venison	194
Lampreys to pot	199
Lobsters to pot	ibid.
Laver to pickle	207

F f

M.

M.	N.
M Eager Gravy or Soup for Fish 22	N Anteels or Lentil Pottage with Teal 13
Meats boiled 36	Neats-foot Pudding 112
Meager Pottages or Soups 29, 34	Neats Tongue to pot 197
Milk Pottage, the Stock for all sweet Pottages 34	O.
Mutton, Shoulder of, disguis'd 44	O LIO Podreda, or Spanish Olio 3
Mutton, Ckine of, roasted, and stew'd Cucumbers 45	Oyster Pottage 28
Mutton Collops 46	Oysters and Pullets 42
Mutton, a Shoulder of, stuffed with Oysters 51	Oyster Loaves the plain Way 46
Mutton Royal, or a la Dobe ibid.	Oysters stuffed in a Shoulder of Mutton 51
Mutton la Marle 52	Oysters ragou'd or fricassy'd 69
Mullets barbuc'd 67	Oyster Loaves, or Oyster Bread 79
Mullets la Castrole 68	Oysters, Sausages and Andoolies 81
Mushrooms ragou'd or fricassy'd 75	Omelet of Eggs 83
Morelles and Trouffies 76	Omelet of Asparagus ibid.
Millets of Veal forc'd ibid.	Omelets of Flesh with Sweet- breads ibid.
Mutton a la Mintonon 78	Olaves of Veal savoury, two Ways 84
Marianate Chickens 91	Olaves of Veal sweet 99
Mutton Collops and Oysters 98	Orange and Lemon Puddings 106
Made Dishes sweet 95 to 105	Oatmeal and Herb Pudding 110
Mutton Sausages, two Ways 115	Orange or Lemon Tort 123
Marrow Tort de Moyle 118	Oyster Pie sweet 136
Made Dish, or Marrow Pudding 130	Olive Pie sweet 138
Meat for minc'd Pies 131	Olive Pie savoury 144
Meat for Lumber Pies ibid.	Oyster or Lobster Resoles 167
Meat for Stump Pies 132	Oranges to preserve 190
Meat for Pie de Veau ibid.	Otter to pot 197
Minc'd Egg Pies sweet 138	Oysters to pickle 208
Meats bak'd savoury 140 to 150	P.
Mutton Pie like Venison 143	P ottage Skinck 5
Mutton Squab Pie 144	Pottage la Roy 8
Meats bak'd, cold 157 to 162	Pocket Soup ibid.
Mutton to pot 194	Pottage la Reine 9
Mushrooms to pickle 203	Pottage Jacopine 10
Melons Mango-fashion 204	Pottage Rottaline ibid.
	Pottage

The CONTENTS.

219

<p>Pottage <i>Profatrele</i> 11</p> <p>Pury of <i>Chickens</i> <i>ibid.</i></p> <p>Pottage of <i>Ducks, brown</i> 12</p> <p>Pottage of <i>Hare</i> <i>ibid.</i></p> <p>Pottage <i>Santhy</i> 13</p> <p>Pottage of <i>Nanteels with Teal</i> <i>ibid.</i></p> <p>Pottage of <i>Sellery with Pullets</i> 14</p> <p>Pottage of <i>Pease with Flesh</i> <i>ibid.</i></p> <p>Pottage of <i>Ducklins green</i> 15</p> <p>Pury of <i>Asparagus of Ducklins or Chickens</i> <i>ibid.</i></p> <p>Pottage <i>Santhy of Barley</i> 16</p> <p>Pottage of <i>Venison</i> <i>ibid.</i></p> <p>Pottage of <i>Lambs-Heads</i> 17</p> <p>Pottage of <i>Vermajelly with Capon</i> 18</p> <p>Pottage of <i>Cabbage with Partridges</i> <i>ibid.</i></p> <p>Pottage of <i>Onions Santhy</i> 19</p> <p>Pottage of <i>Sage, with Squabs</i> <i>ibid.</i></p> <p>Plumb, or <i>Christmas Pottage</i> 21</p> <p>Pottage for <i>Fish, to make a Stock for it</i> <i>ibid.</i></p> <p>Pottages of <i>Fish. See Fish Pottages.</i></p> <p>Pottages or <i>Soups Meager, viz.</i></p> <p style="padding-left: 20px;"><i>of Pease</i> 29</p> <p style="padding-left: 20px;"><i>of Nanteels</i> 30</p> <p style="padding-left: 20px;"><i>of Asparagus</i> <i>ibid.</i></p> <p style="padding-left: 20px;"><i>Spring Pottage</i> 31</p> <p style="padding-left: 20px;"><i>of Carrots and Turneps</i> <i>ibid.</i></p> <p style="padding-left: 20px;"><i>of Sage</i> 32</p> <p style="padding-left: 20px;"><i>La Fromage or Cheese</i> 33</p> <p style="padding-left: 20px;"><i>of Herbs and Roots brown</i> 34</p> <p>Pottages <i>sweet, of Milk</i> <i>ibid.</i></p> <p style="padding-left: 20px;"><i>of Green Pease</i> 35</p> <p>Pullets with <i>Oysters</i> 42</p> <p>Phillet of <i>Teal stuff'd and dob'd the plain way</i> 44</p>	<p>Phillet of <i>Beef roast, larded, and stew'd Endive</i> 45</p> <p>Pullets in <i>Bladders</i> 51</p> <p>Pilloc <i>a la Turks</i> 53</p> <p>Pullets, <i>Capons, Chickens in Bladders</i> 55</p> <p>Pullets and <i>Endive, &c.</i> 57</p> <p>Pullets or <i>Turkeys la Castrole</i> 58</p> <p>Pullets <i>Definator</i> 59</p> <p>Pullets with <i>Oysters, Sausages and Bacon</i> <i>ibid.</i></p> <p>Pigeons <i>Pov'roy, or Comfort</i> 60</p> <p>Pullets, <i>a Cuscasoe of them</i> 61</p> <p>Puddings <i>sweet and fine, with boild Chickens</i> 62</p> <p>Pike <i>roasted</i> 63</p> <p>Pike <i>barbacu'd</i> 67</p> <p>Pike <i>la Castrole</i> 68</p> <p>Pike in <i>Corbullion</i> 69</p> <p>Padolets of <i>Fowl</i> 77</p> <p>Pork <i>a la Maintenon</i> 78</p> <p>Pulpatoon, with <i>Squabs or Larks, &c.</i> 86</p> <p>Powdoc of <i>Flesh</i> 87</p> <p>Powdoc of <i>Fish</i> <i>ibid.</i></p> <p>Pigeons in <i>Lettice</i> 88</p> <p>Pigeons <i>a la Force</i> <i>ibid.</i></p> <p>Pigeons <i>Comfort</i> 89</p> <p>Pullets, <i>Pheasants, Partridges hash'd</i> 90</p> <p>Pigs <i>Pettitoes Ragou'd</i> <i>ibid.</i></p> <p>Pheasant <i>Ramkins</i> 92</p> <p>Pease <i>la Orange & Francois</i> 99</p> <p>Pease <i>la Orange</i> <i>ibid.</i></p> <p>Pease <i>Francois</i> 100</p> <p>Pancakes of <i>Sorts, two Ways</i> 101, 102</p> <p>Puffs of <i>Almonds and Cheese-curd</i> 102</p> <p>Puffs of <i>Curd</i> <i>ibid.</i></p> <p>Pometoon of <i>Pippens</i> 103</p>
---	---

PUDDINGS, viz.

<i>of Chocolate</i>	106
<i>of Lemon and Orange</i>	ibid.
<i>of Almond and Pistachoe Nuts</i>	107
<i>Sauking Pudding</i>	ibid.
<i>Five Puddings of Sorts</i>	108
<i>of Sage</i>	ibid.
<i>of Rice, two Ways</i>	109
<i>of Carrots</i>	ibid.
<i>of Potatoes</i>	110
<i>of Oatmeal, two Ways</i>	ibid.
<i>of Herbs and Oatmeal</i>	ibid.
<i>of Cabbage with Fleish</i>	111
<i>of Fleish, with Veal, Lamb or Fowl</i>	ibid.
<i>of Calf's-feet, and Neat's-feet</i>	112
<i>Black and White in Skins, two Ways</i>	ibid.
<i>the best White, two ways</i>	113
<i>with Blood</i>	114
<i>of Bread, with or without Suet or Marrow</i>	ibid.
<i>of Salt-Fish</i>	ibid.
<i>Pork Sausages, two Ways</i>	115
<i>Prunella Tort</i>	123
<i>Pistachoe Tort</i>	ibid.
<i>Potatoe Tort</i>	124

PASTE of several Sorts, viz.

<i>Hot butter Paste for rais'd bak'd Meats</i>	125
<i>Cold Butter Paste for Pasties</i>	126
<i>French Paste for any Sort of flat bak'd Meats not rais'd</i>	ibid.
<i>Puff-Paste</i>	127
<i>Tort Paste</i>	ibid.
<i>Sugar Paste</i>	128
<i>Almond Paste</i>	ibid.

PIES; viz.

<i>Minc'd Pie Meat</i>	131
<i>Lumber Pie Meat</i>	ibid.
<i>Stump Pie Meat</i>	132
<i>Good de Veau Pie Meat</i>	ibid.
<i>Pies of Good de Veau</i>	ibid.
<i>of Lumber</i>	133
<i>of Stump</i>	ibid.
<i>of Spring of Lamb</i>	134
<i>of Chickens, sweet</i>	ibid.
<i>of Lamb, sweet</i>	135
<i>of Calf's-foot, sweet, or Sheep's Trotters, two Ways</i>	ibid.
<i>of Lobsters, sweet</i>	136
<i>of Oysters, sweet</i>	ibid.
<i>of Artichoke or Potatoes</i>	137
<i>of Potatoes</i>	ibid.
<i>of Skerret or Scorzonera</i>	ib.
<i>of Eggs minc'd, sweet</i>	138
<i>of Olives, sweet</i>	ibid.
<i>of Eel, sweet</i>	139
<i>of Lyng, sweet</i>	ibid.
<i>of Salt-fish, sweet</i>	140
<i>of Beef, in Blood, two Ways</i>	140, 141
<i>of Venison</i>	141
<i>of Chine of Beef</i>	142
<i>of Westphalia Ham, two Ways</i>	ibid.
<i>of Pork and Tongues</i>	143
<i>of Mutton, like Venison</i>	ib.
<i>of Mutton Squab</i>	144
<i>of Olive, savoury</i>	ibid.
<i>of Battalia, savoury</i>	145
<i>of Lamb, savoury</i>	ibid.
<i>of Chicken, savoury</i>	146
<i>of Pigeon, savoury</i>	ibid.
<i>of Leveret</i>	147
<i>of Woodcock</i>	ibid.
<i>of Partridges</i>	148
<i>Pies</i>	

The C O N T E N T S.

221

<p>Pies of Green Geese, two ways <i>ib.</i></p> <p style="padding-left: 2em;">of Goose Giblets 149</p> <p style="padding-left: 2em;">of Duck or Teal, two Ways 150</p> <p style="padding-left: 2em;">of Larks or Sparrows <i>ibid.</i></p> <p style="padding-left: 2em;">of Lobsters, savoury 151</p> <p style="padding-left: 2em;">of Salmon, savoury 152</p> <p style="padding-left: 2em;">of Carp, savoury, two Ways 152, 153</p> <p style="padding-left: 2em;">of Eels, savoury, two Ways 153</p> <p style="padding-left: 2em;">of Trouts, savoury, two Ways 154</p> <p style="padding-left: 2em;">of Tench, savoury, two Ways <i>ibid.</i></p> <p style="padding-left: 2em;">of fresh Sturgeon, two Ways 156</p> <p style="padding-left: 2em;">of Lyng, or Salt-fish, two Ways 157</p> <p style="padding-left: 2em;">of Turkey or Bustard <i>ibid.</i></p> <p style="padding-left: 2em;">of Swans 158</p> <p style="padding-left: 2em;">of Pheasants or Partridges 159</p> <p style="padding-left: 2em;">of Brand-Geese, Duck, Wild-geon, or Teal <i>ibid.</i></p> <p style="padding-left: 2em;">of Hares or Rabbits, two Ways 160</p> <p style="padding-left: 2em;">of Lamprey, cold <i>ibid.</i></p> <p style="padding-left: 2em;">of Westphalia - Ham, two Ways 161</p> <p style="padding-left: 2em;">A Venison Pie or Pastry <i>ibid.</i></p> <p style="padding-left: 2em;">of Salmon or Trout 162</p> <p>Petit Patties savoury and sweet. See Resoles.</p> <p>Patterns for Checker'd and Rib-band Jellies 178</p> <p>Pistachoe Cream 182</p> <p>Plain Cream <i>ibid.</i></p> <p>To Preserve Fruit, &c. 188 to 192</p> <p>Plumbs to preserve 189</p>	<p>To Pot Flesh, Fish, Fowl, 200</p> <p>Plovers to pot 195</p> <p>Pheasants to pot 196</p> <p>Partridges to pot <i>ibid.</i></p> <p>Pigeons to pot <i>ibid.</i></p> <p>Pickle for Hams, and Dutch Beef true Westphalia Way 201</p> <p style="padding-left: 2em;">for a Calf's-Head two Ways 202</p> <p style="padding-left: 2em;">for Mushrooms 203</p> <p style="padding-left: 2em;">for Cucumbers large and small 204</p> <p style="padding-left: 2em;">for Cucumber Sallad 205</p> <p style="padding-left: 2em;">for French Beans <i>ibid.</i></p> <p style="padding-left: 2em;">for Walnuts 206</p> <p style="padding-left: 2em;">for Artichoke Bottoms <i>ibid.</i></p> <p style="padding-left: 2em;">for Samphire 207</p> <p style="text-align: center;">Q.</p> <p>Quaking Pudding 107</p> <p>Quinces to pickle 189</p> <p>Quinces to preserve, two Ways 191</p> <p style="text-align: center;">R.</p> <p>RED Herring Pottage 29</p> <p>Rabbits fricassy'd White 74</p> <p>Rabbits fricassy'd Brown <i>ibid.</i></p> <p>Rockampuff with Capons, Pulletts, Turkeys, &c. 85</p> <p>Rabbits hash'd 90</p> <p>Ramkins of Capons, Turkeys, Pheasants, &c. two Ways 92</p> <p>Rabbit Pie, two Ways 160</p> <p>Resoles, and Petit Patties, savoury and sweet 162</p> <p>Resoles many different Ways of making savoury forc'd Meat for them 162 to 164</p> <p>Resoles sweet or savoury, of Fish, Flesh, or Fowl 165</p> <p style="padding-left: 2em;">of Veal, Capon, Pheasant, or Rabbit, two Ways <i>ibid.</i></p> <p style="text-align: right;">Resoles</p>
---	--

Refoles of <i>Artichokes</i> or <i>Potatoes</i> , two Ways	166	Sattoot of <i>Turkeys</i> , <i>Capons</i> , or <i>Pullets</i>	58
of <i>Almonds</i> , <i>Pistachoes</i> , <i>Fil-</i> <i>berds</i> , or <i>Walnuts</i>	167	<i>Soles</i> roasted and larded	65
of <i>Pippens</i> or <i>Pears</i>	ibid.	<i>Sturgeon</i> roasted, fresh	ibid.
of <i>Lobsters</i> or <i>Oysters</i>	ibid.	<i>Salmon Barbacud</i>	67
<i>Rice Blemange</i> , two Ways	176	<i>Salmon collar'd and roasted</i>	68
<i>Ribband Jelly</i>	178	<i>Salmon la Castrole</i>	ibid.
<i>Rice Cream</i>	184	<i>Salmon in Corbullion</i>	69
<i>Ratafia Cream</i> , two Ways	ibid.	<i>Sauce for Fish in Corbullion</i>	70
<i>Raspberry Cream</i> , two Ways	186	<i>Stewing Carps brown</i>	ibid.
<i>Rasberries to preserve</i>	190	<i>Soles stew'd and forc'd</i>	72
S.		<i>Salt-fish with Cream</i>	72
STOCK of strong Broth of <i>Flesh</i>	2	<i>Savoylet of Veal or Lamb</i>	77
<i>Spanish Olio</i>	3	<i>Sausages, Oysters, & Andoolies</i>	81
<i>Savoy Terrene</i>	5	<i>Squabs, or Larks, &c. a Pulpa-</i> <i>toon</i>	86
<i>Skinck Pottage</i>	ibid.	<i>Squab-Pigeon, a Powdow</i>	87
<i>Soup for the Pocket</i>	8	<i>Salmon, &c. a Powdow</i>	ibid.
<i>Stock for Fish Pottage</i>	22	<i>Sweet Made-Dishes</i>	98
<i>Soup meager for ditto</i>	ibid.	<i>Salt-fish Pudding</i>	114
<i>Soup of Cabbage meager</i>	32	<i>Sausages of Pork, Veal, or Mut-</i> <i>ton, two Ways</i>	115
<i>Soup meager of Cucumbers</i>	ibid.	<i>Sausages Bologna of Beef or</i> <i>Mutton</i>	ibid.
<i>Sagoe Pottage meager</i>	ibid.	<i>Sausages French</i>	ibid.
<i>Stock for sweet Milk Pottages</i>	34	<i>Spinach Tort and Toasts</i>	119
<i>Soup of Almonds or Pistachoes</i>	35	<i>Sagoe Tort</i>	122
<i>Stew'd Beef brown</i>	37	<i>Sugar Paste</i>	128
<i>Stew'd or stew'd Beef</i>	38	<i>Stuff for Custards two Ways</i>	ibid.
<i>Scotch Collops</i>	42	<i>Stuff for Cheesecakes 2 Ways</i>	130
<i>Shoulder of Mutton disguis'd</i>	44	<i>Stuff for Florentines</i>	ibid.
<i>Stew'd Cucumbers and Cline of</i> <i>Mutton</i>	45	<i>Stump-Pie Meat</i>	132
<i>Stew'd Endree, and Phillet of</i> <i>Beef, &c.</i>	ibid.	<i>Stump-Pie, to make</i>	133
<i>Spinach stew'd and Cutlets</i>	47	<i>Spring-Pie of Lamb</i>	134
<i>Shoulder of Venison, in Blood,</i> <i>two Ways</i>	48, 49	<i>Sweet Chicken Pie</i>	ibid.
<i>Sauce for Fish</i>	49	<i>Sweet Lamb Pie</i>	135
<i>Salmon to calver</i>	ibid.	<i>Sheep's-Trotter Pie, sweet, two</i> <i>Ways</i>	ibid.
<i>Soles to stew</i>	50	<i>Salt-fish Pie</i>	140
<i>Shoulder of Mutton stuff'd with</i> <i>Oysters</i>	51	<i>Savoury bak'd Meats</i>	140 to 150
		<i>Sparrow Pie</i>	150
		2	<i>Salmon</i>

The CONTENTS.

223

Salmon Pie	152	Trotters or Calf's feet fricassy'd	98
Sturgeon Pie, fresh 2 Ways	156	Tanfics of Sorts and Colours, two Ways	105
Salt-fish, or Lyng Pie, 2 Ways	157	TORT de Moyle, with Marrow	118
Swan Pie	158	Tort of Westphalia Ham	ibid.
Salmon Pie	162	of Banniet	119
Savoury and sweet Petit Patties and Refoles. See Refoles.		of Spinach and Toasts	ibid.
Shrewsbury Cakes	170	De Pomme, two Ways	120
Savoy Biskets	171	De Poire, two Ways	121
Sagoe Cream, two Ways	183	of Water	ibid.
Sugar to clarify	188	of Cream	ibid.
Swans to pot	195	of Whitepot	122
Sheldrakes to pot	ibid.	of Sagoe	ibid.
Salmon to pot, two Ways	198	of Lemon or Orange	123
Samphire to pickle	207	of Prunella or Tamarinde	ib.
T.		of Pistachoe	ibid.
Terrene le Savoy	5	of Asparagus or Artichoke	124
Tremblour, Beef la	37	of Artichoke	ibid.
Turkeys with Sellery	43	of Potatoe	ibid.
Tongues, Chickens and Collyflowers	ibid.	of Chocolate	125
Tongues and Udders roasted	44	Tart Paste	128, 129
Turbet or Cod's-Head	48	Trotter Pie, two Ways	135
Turkeys, Geese and Capons a la Dobe	55	Tongues and Pork Pie	143
Turkeys a la Creame	57	Teal or Duck Pie, two Ways	150
Turkeys, Capons, &c. la Castrole	58	Trout Pie, two Ways	154
Turkeys Definator	59	Tench Pie, two Ways	ibid.
Teal or Ducks ragou'd	60	Turkey Pie	157
Temperade of Chickens or Rabbits	61	Teal Pie	159
Tench or Carp roasted	64	Trout Pie	162
Tenches fricassy'd	67	Teal to pot	195
Tench to force	72	Tongues to pot	197
Trouts with Sorrel	73	Trouts to pot	200
Trouffles and Morelles	76	Trouts Virginia to pot	ibid.
Travelling Loaves	81	V.	
Turkalet of Rice	85	VEAL Gravy	2
Turkey Rockampuff	ibid.	Venison Pottage	16
Turkeys hash'd	90	Vermajelly Pottage with Capon	18
		Veal a la Mode	39
		Veal la Castrole	ibid.
		Veal Sattoote	40
		Veal Ragou'd or Dob'd	ibid.
		Veal,	

Veal, a <i>Phillet stuff'd and dob'd</i>		Venison to pot 3 Ways	192, 193
the plain Way	44	Venison potted and larded	194
Veal Cutlets broiled	46	Virginia Trouts to pot	200
Veal, a Breast, ragou'd the plain		W.	
Way	ibid.	Whitings, Pottage of	27
Venison an <i>Haunch</i> roasted and		Westphalia Ham Loaves	80
larded with Venison Sauce	47	White Puddings, two Ways	113
Venison, a Shoulder in Blood,		Westphalia Ham Tort	118
two Ways	48	Water Tort	121
Veal Suetlet	77	Whitepot	122
Veal, double Collops larded	78	Westphalia Ham Pie, 2 Ways	142
Veal Cutlets a la Maintenon	ib.	Woodcock Pie	147
Veal Olives, two ways, savoury	84	Widgeon Pie	159
Veal Collops and Oysters	98	Westphalia Ham Pie, 2 Ways	161
Veal Olives, sweet	99	Walnut Resoles	167
Veal Kidneys on Toasts	100	Wigs to make good	171
Veal Sausages	115	Wafers, brown, the best Way	172
De Veau Pie Meat	132	Woodcocks to pot	195
De Veau Pie	ibid.	Walnuts to pickle	206
Venison Pie or Pasty	141	Y.	
Venison Pie or Pasty, another		YOUNG Bear to pot, a deli-	
Way	161	cate Dish	197
Veal, &c. Resoles	165		

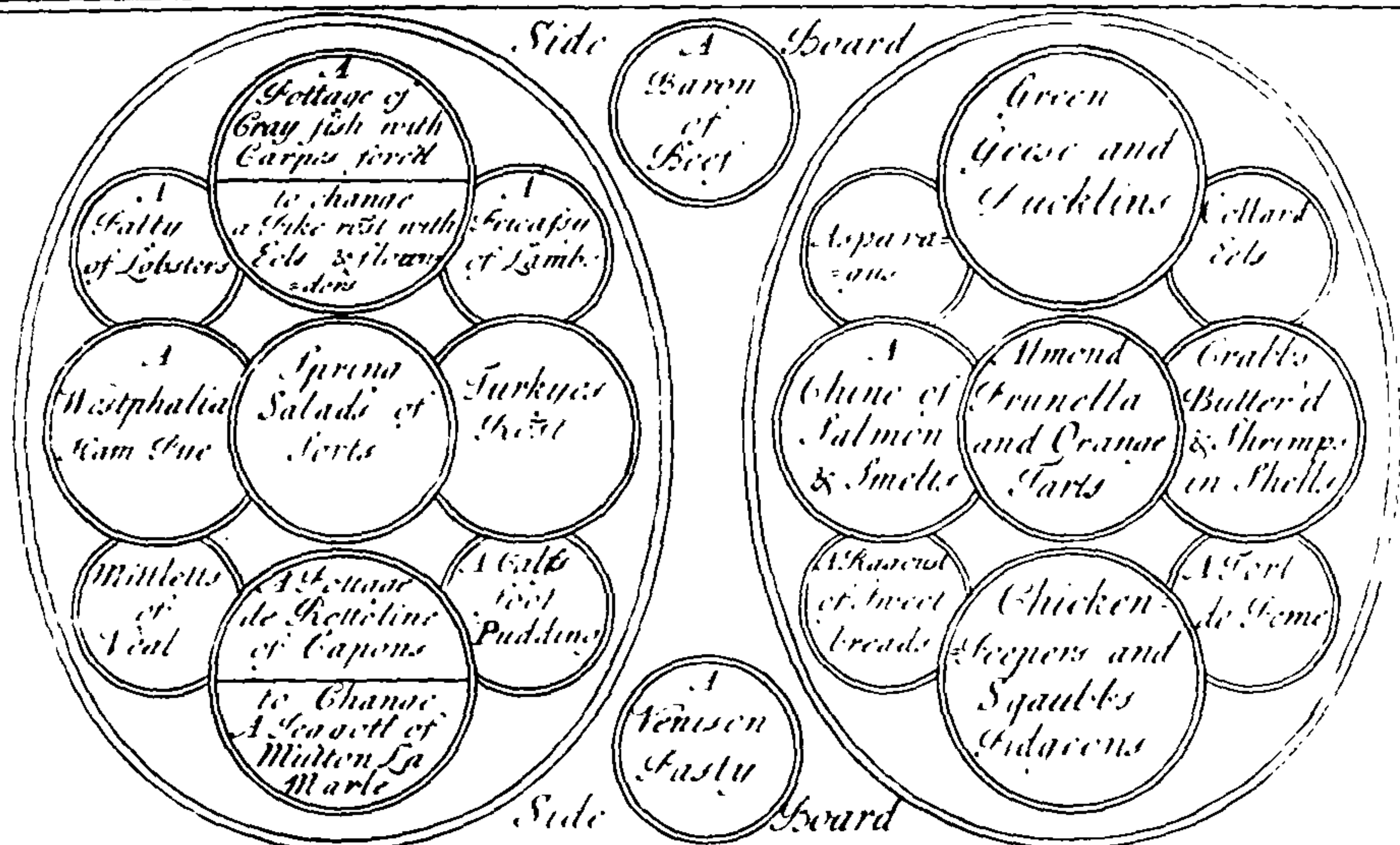
F I N I S.



First
Course

MARCH

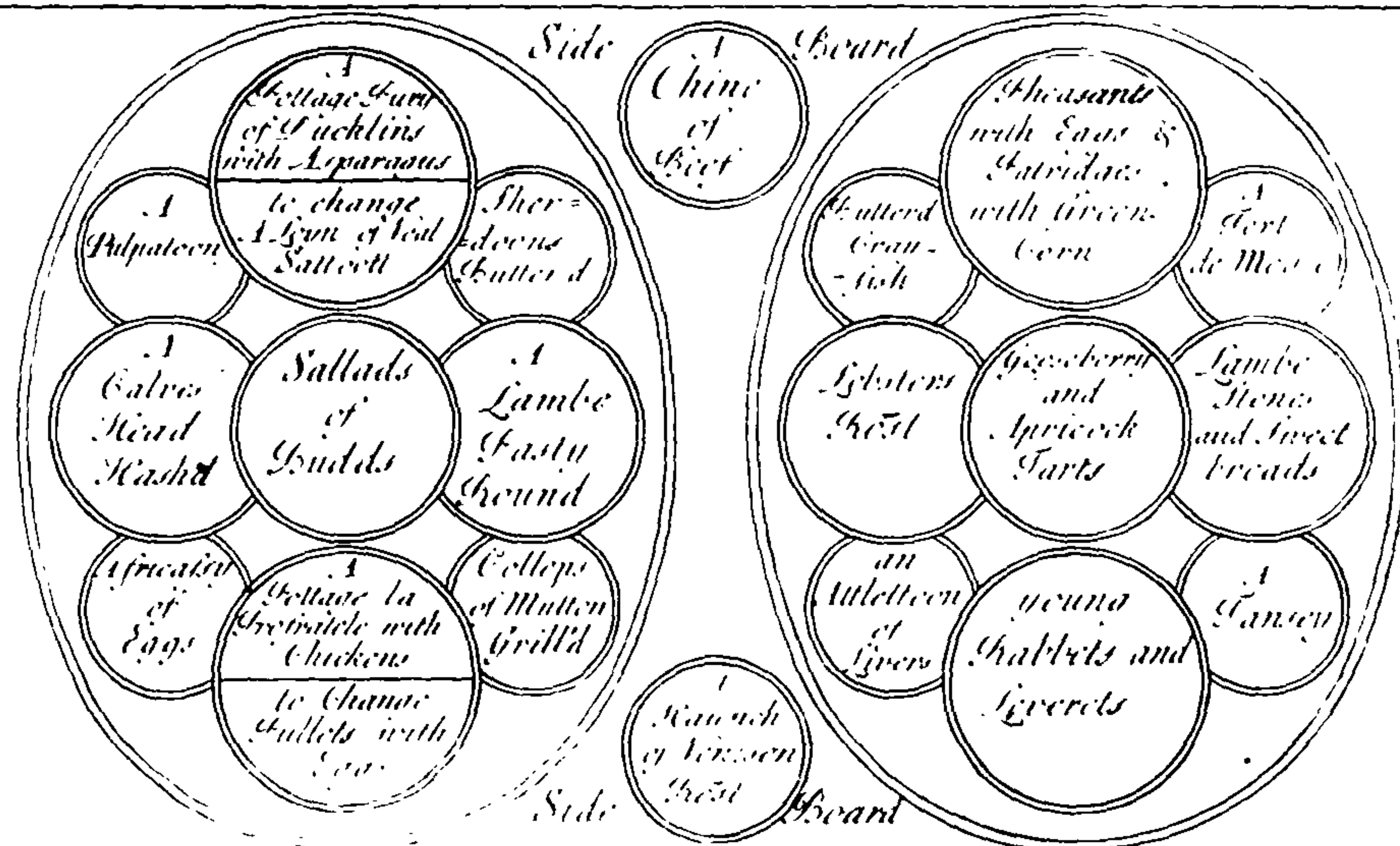
Second
Course



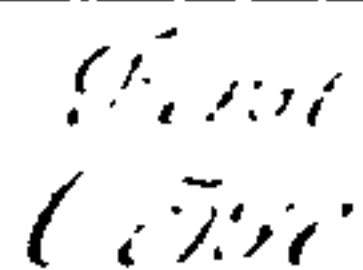
First
Course

APRIL

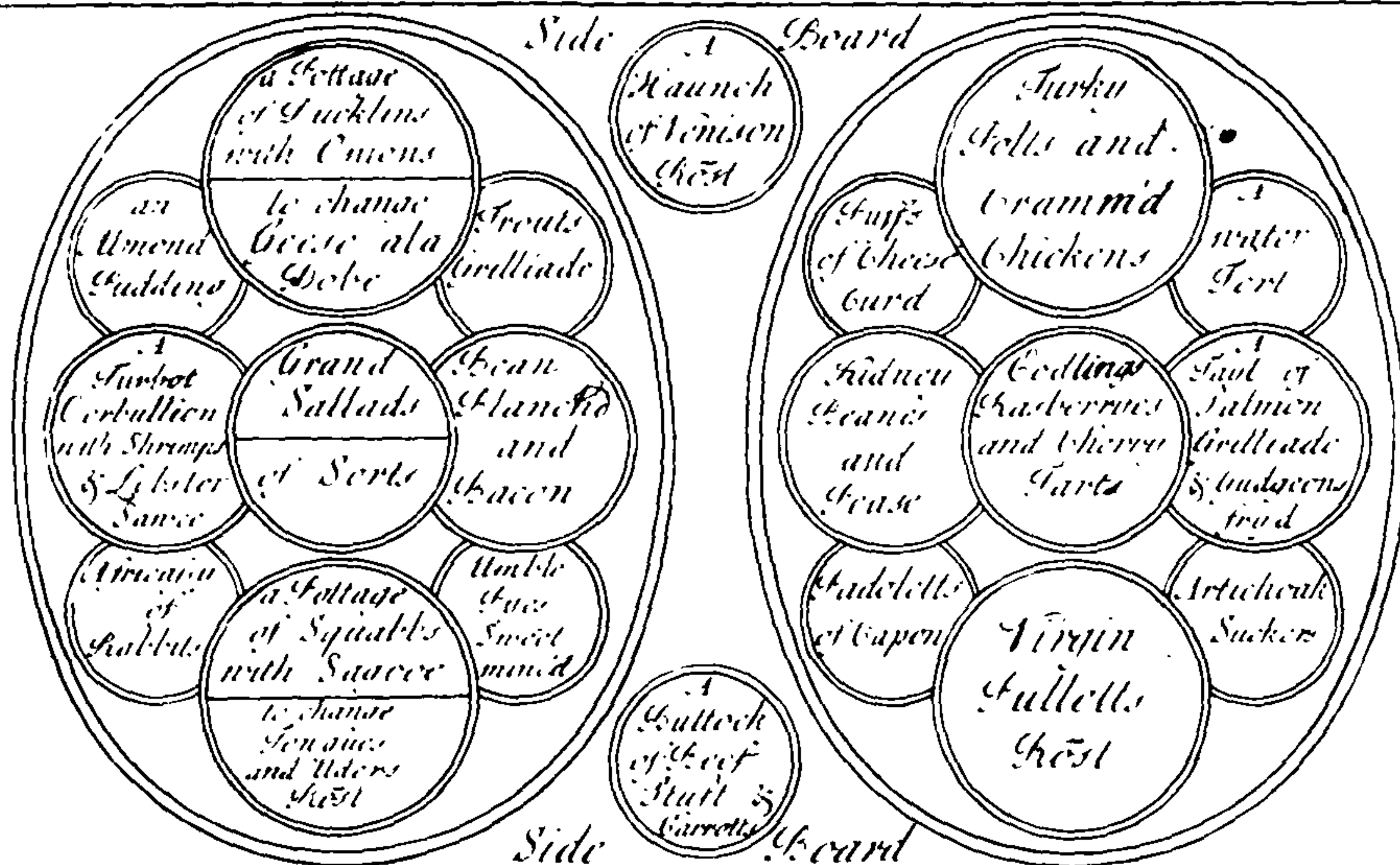
Second
Course



4. 4. 4. 4. 4.



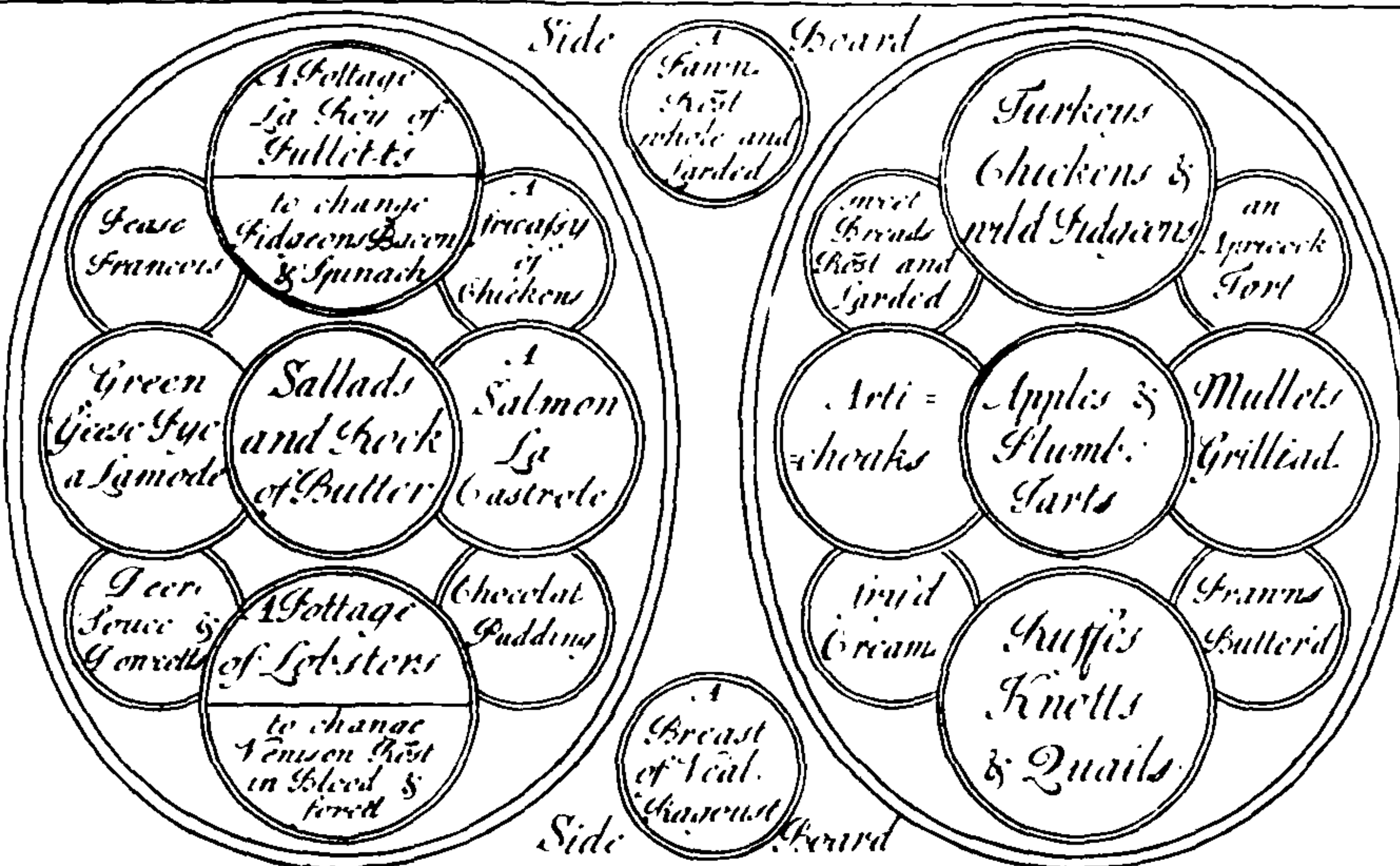
Second
Course



First
Course

J U L Y

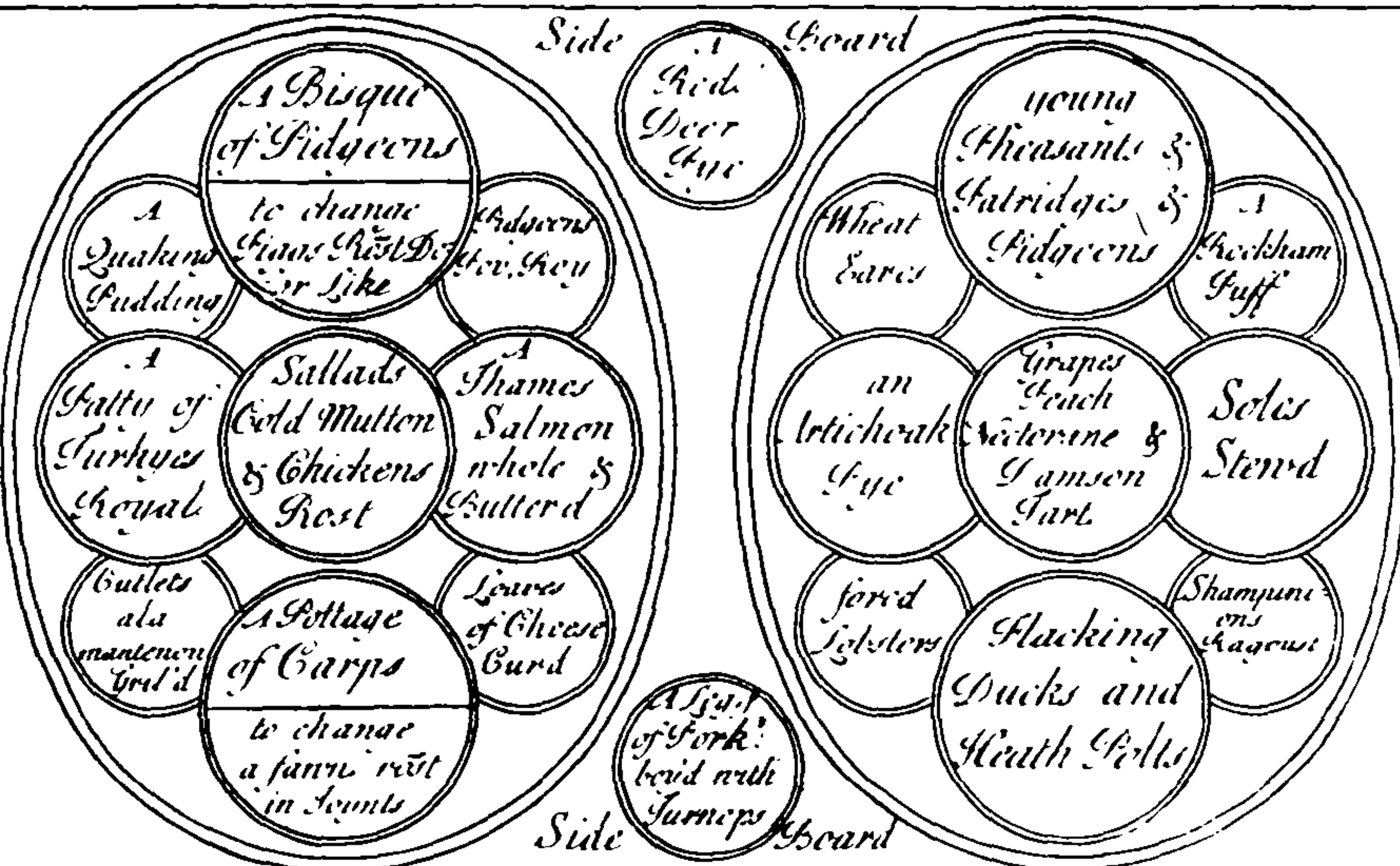
Second
Course



First
Course

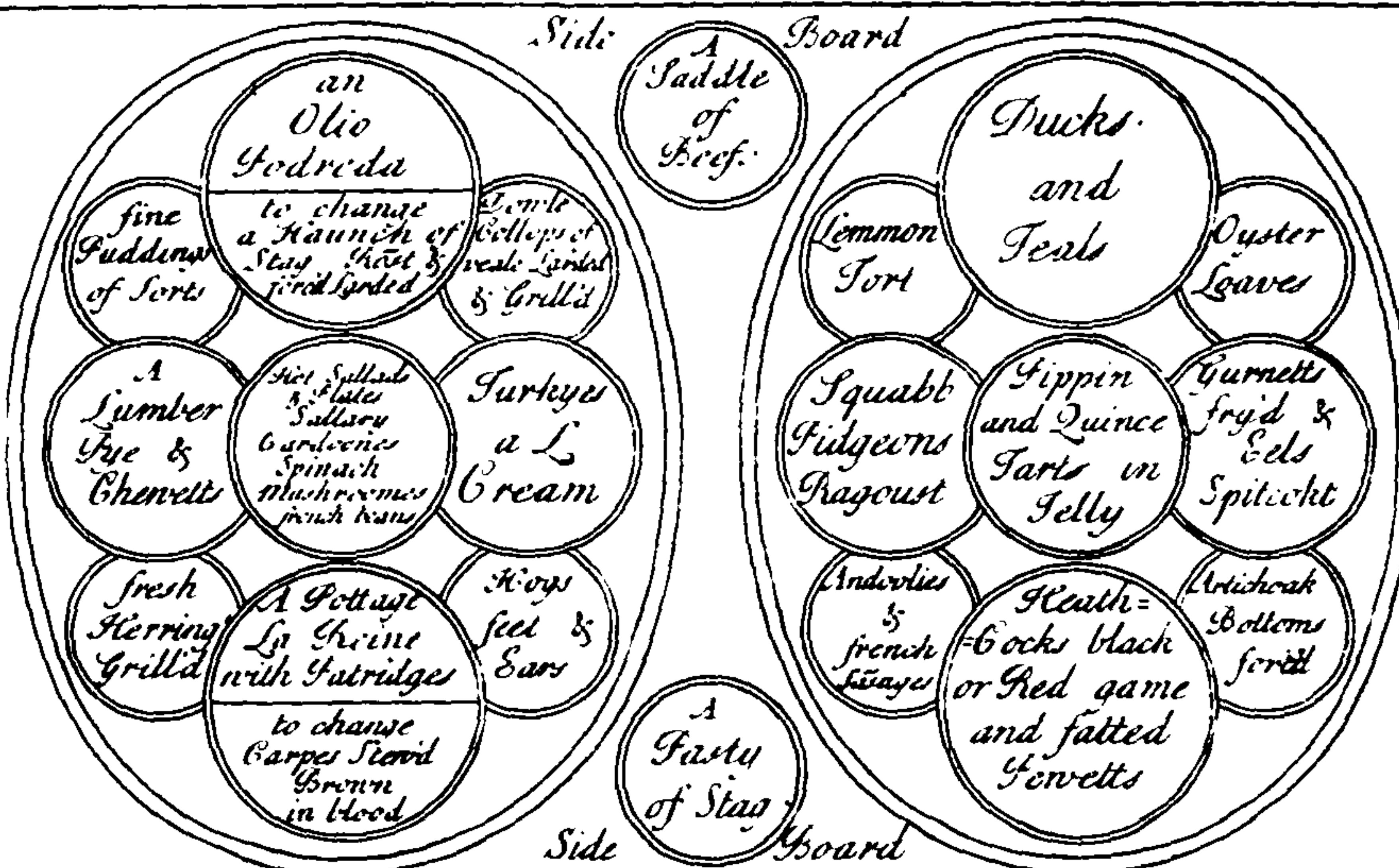
A U G U S T

Second
Course

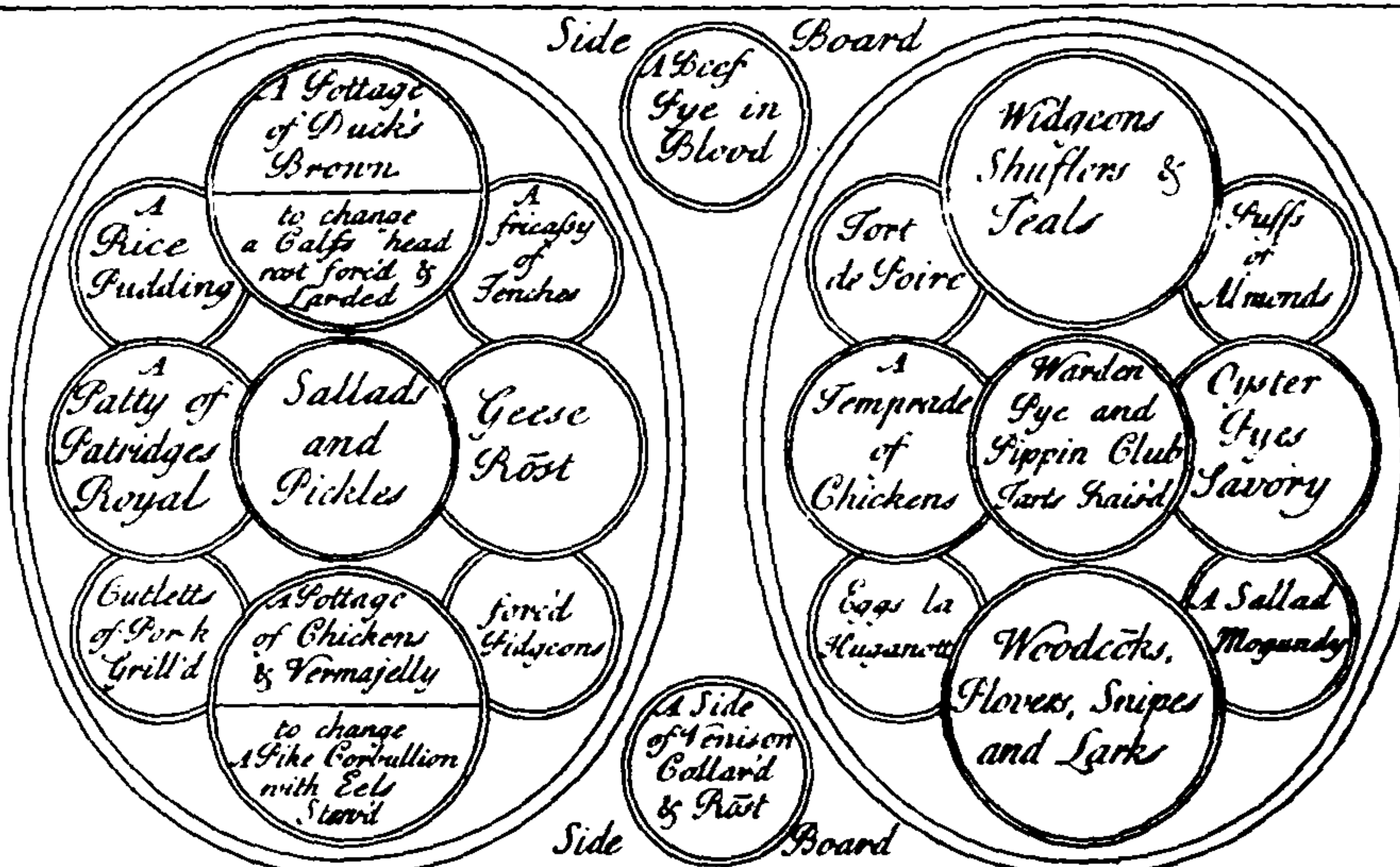


First
Course

SEPTEMBER

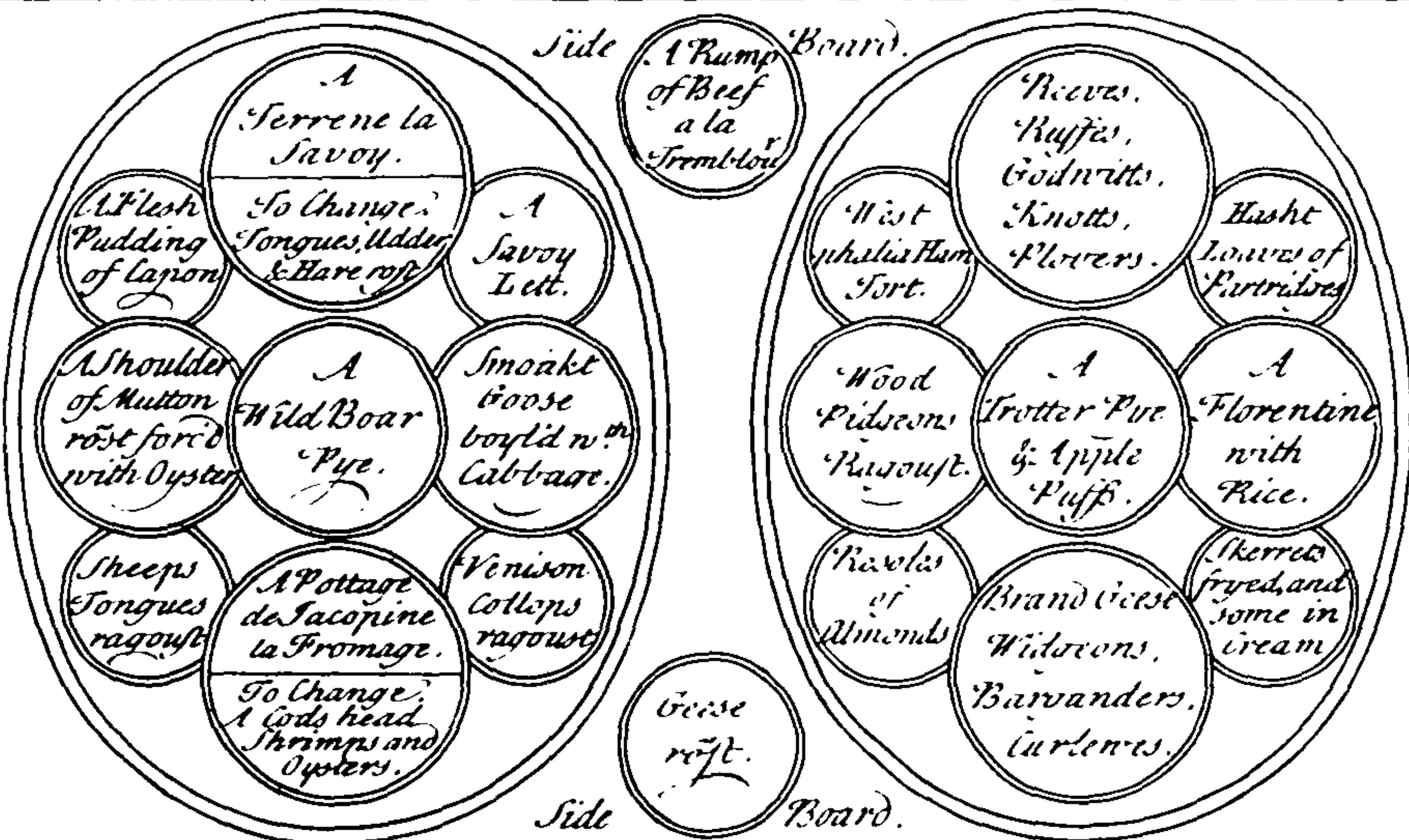
Second
CourseFirst
Course

OCTOBER

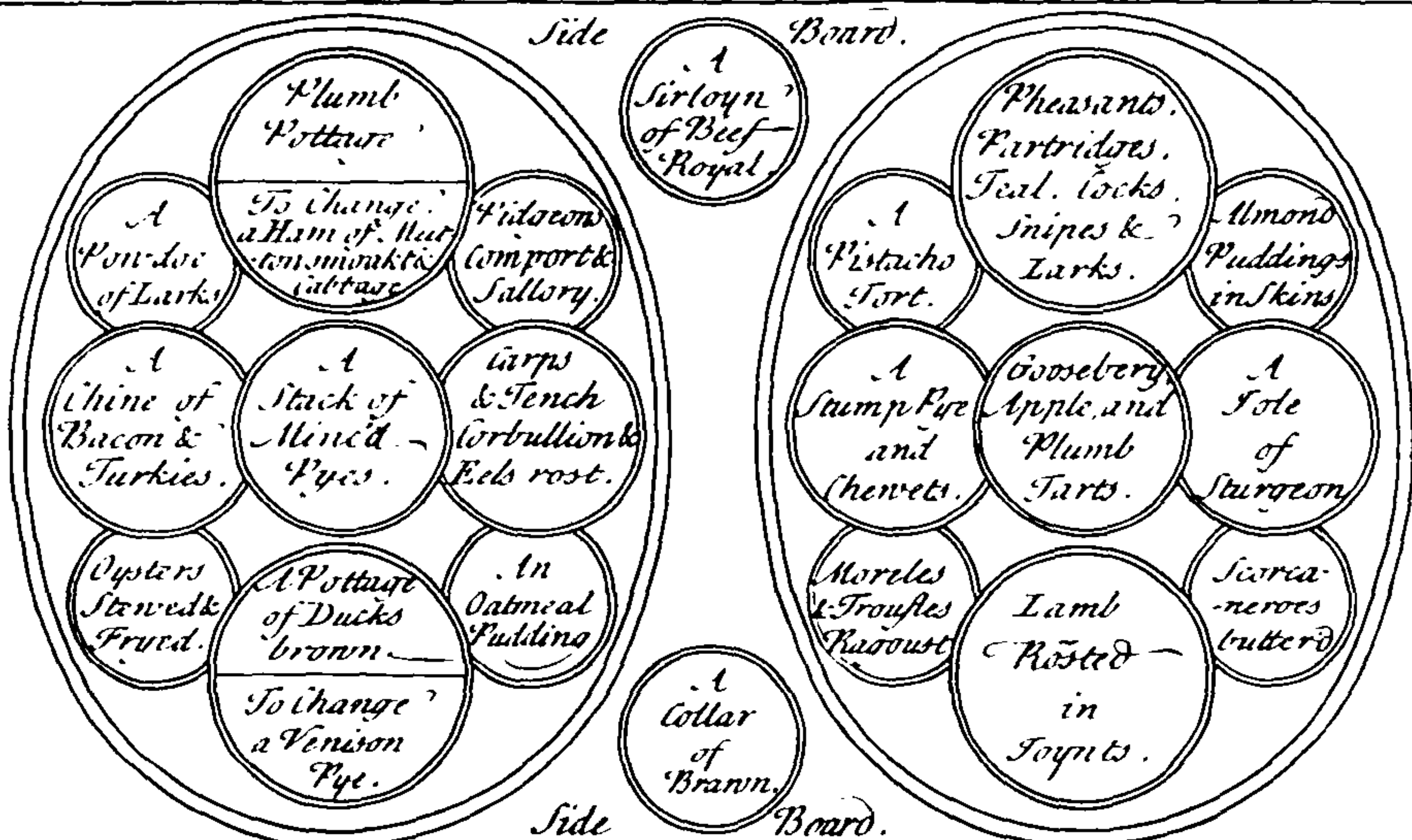
Second
Course

First
Course

NOVEMBER

Second
CourseFirst
Course

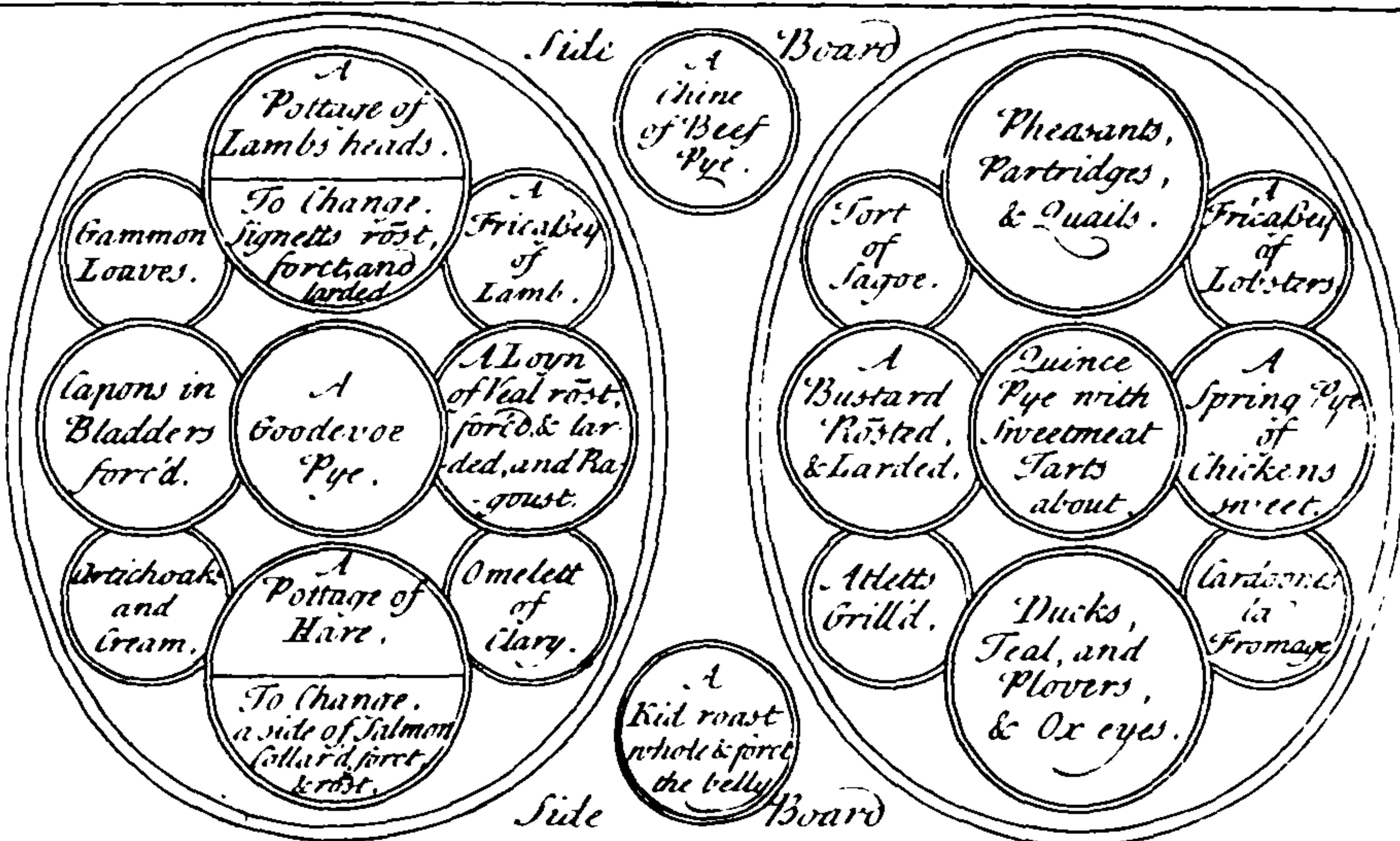
DECEMBER

Second
Course

First
Course

JANUARY

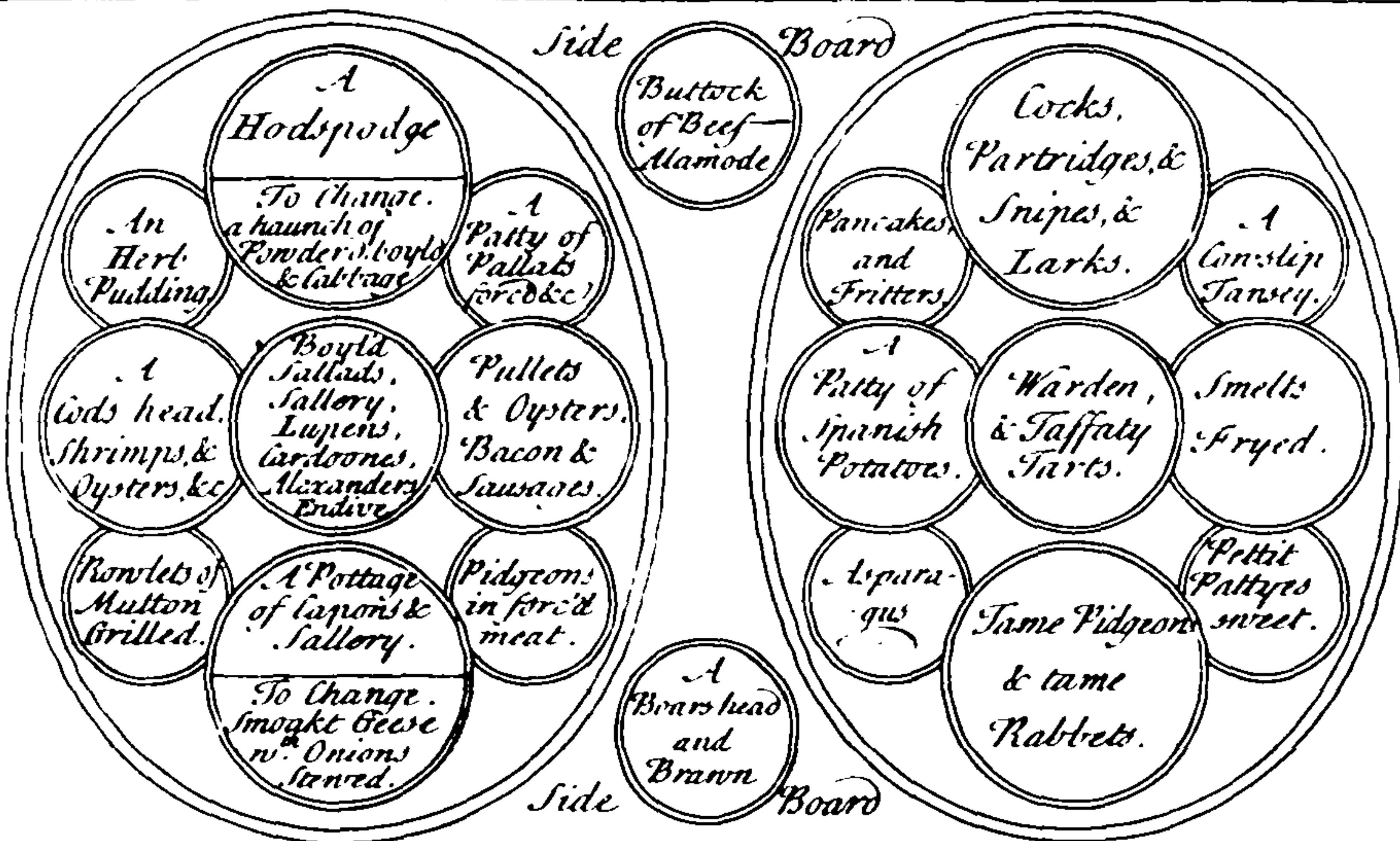
Second
Course



First
Course

FEBRUARY

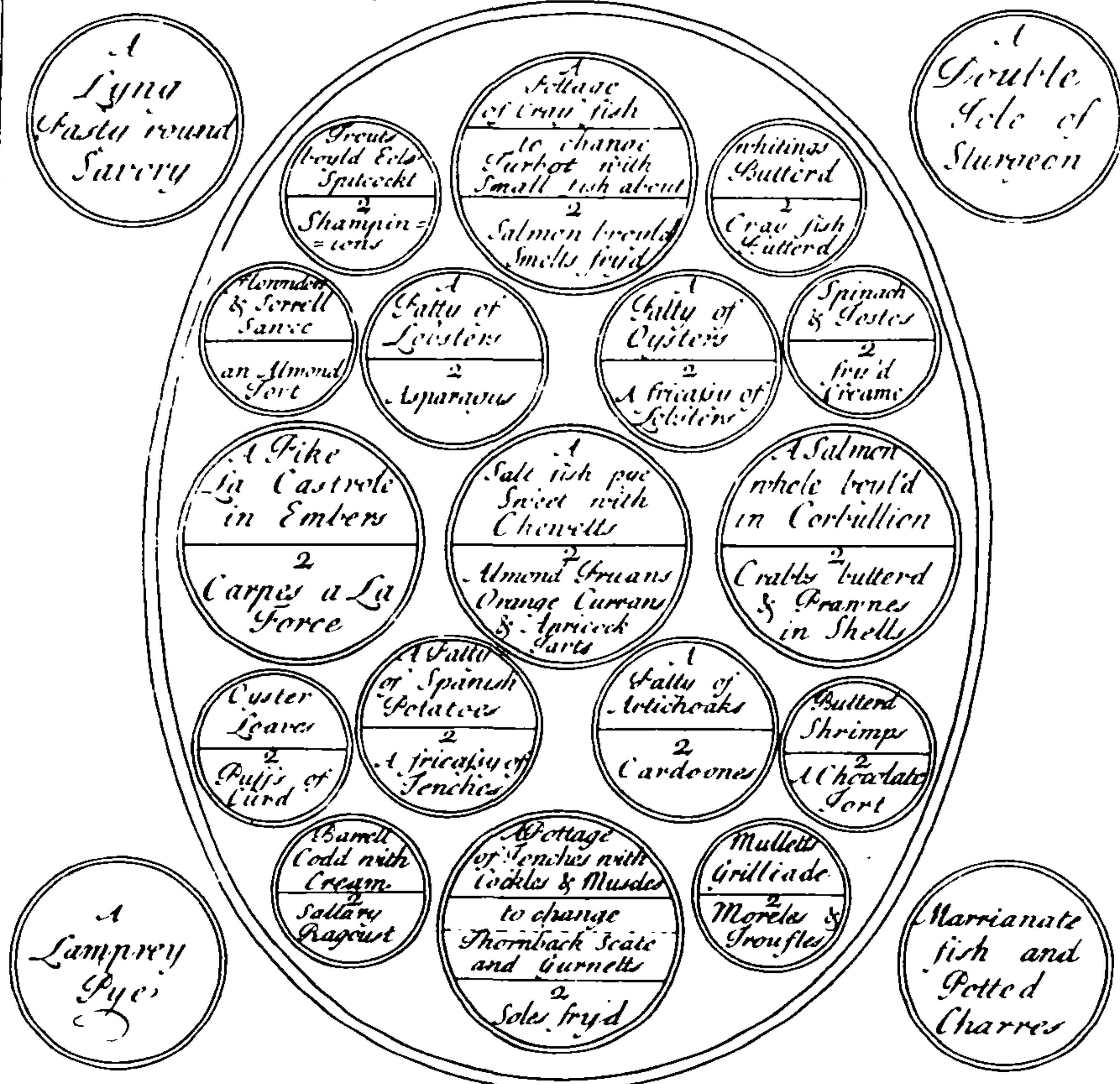
Second
Course



LENIN

A Seventeen Dith Table ,
two Cōrses.

*The four out Dishes
for the Side Board*



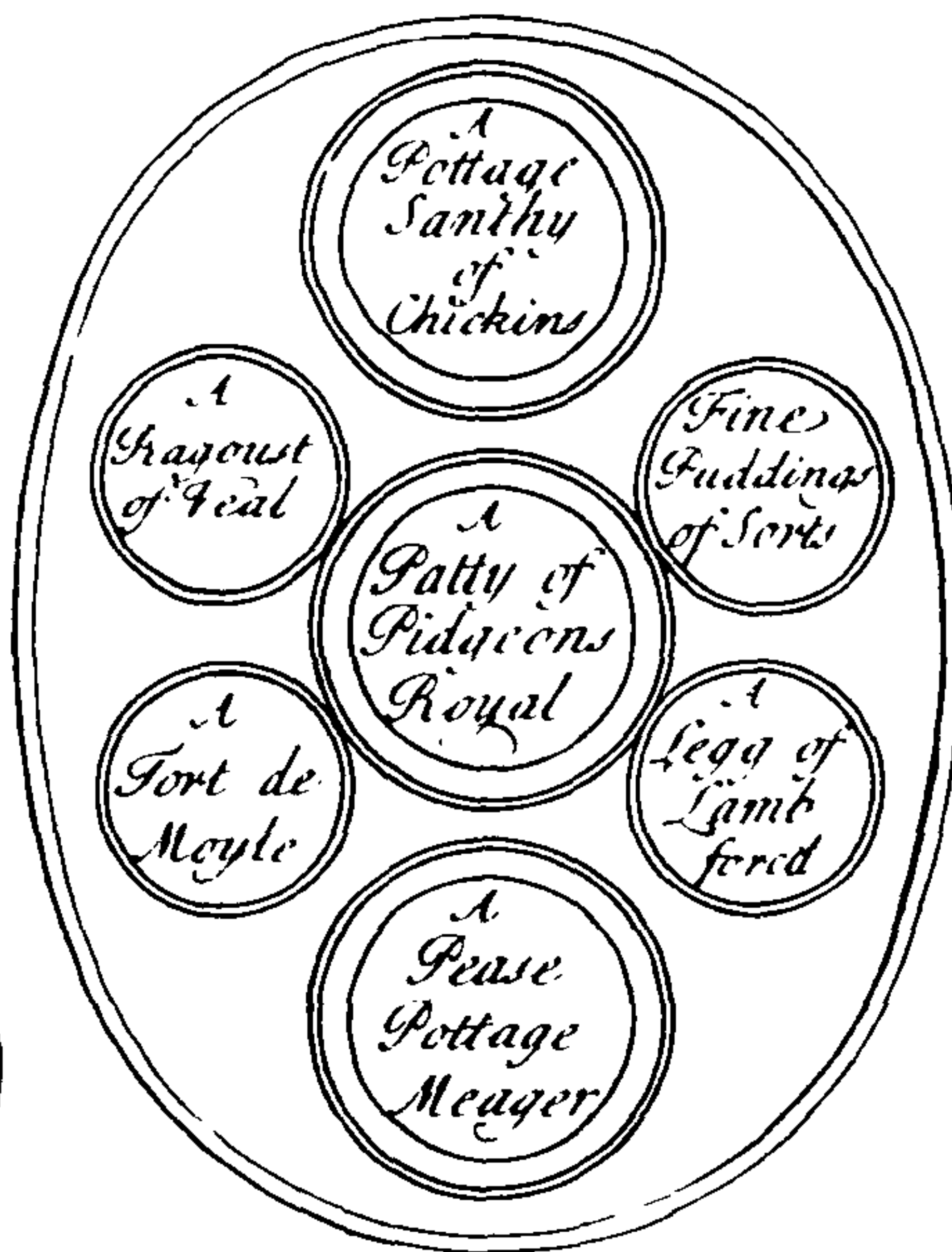
A SEVEN Dish Table,

Served with
Five Cōurses.

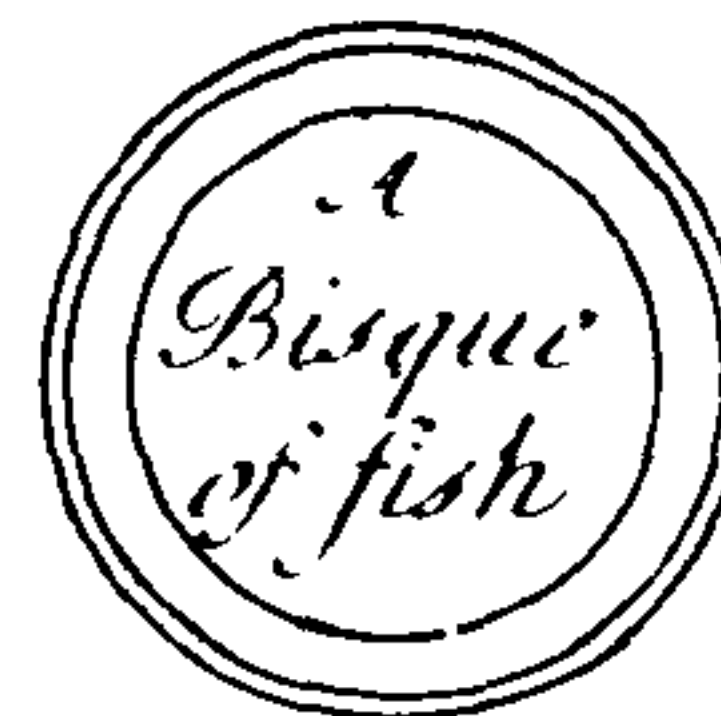
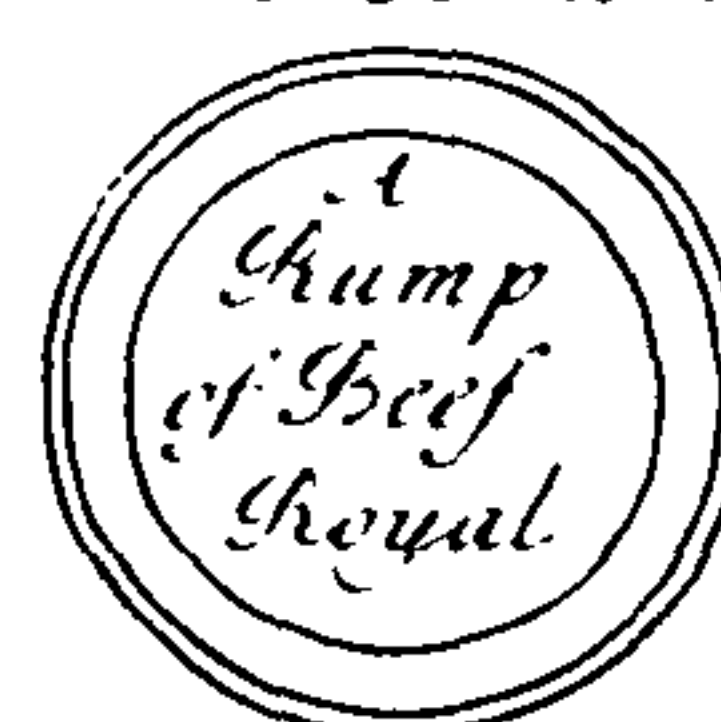
*on the
Side Board.*

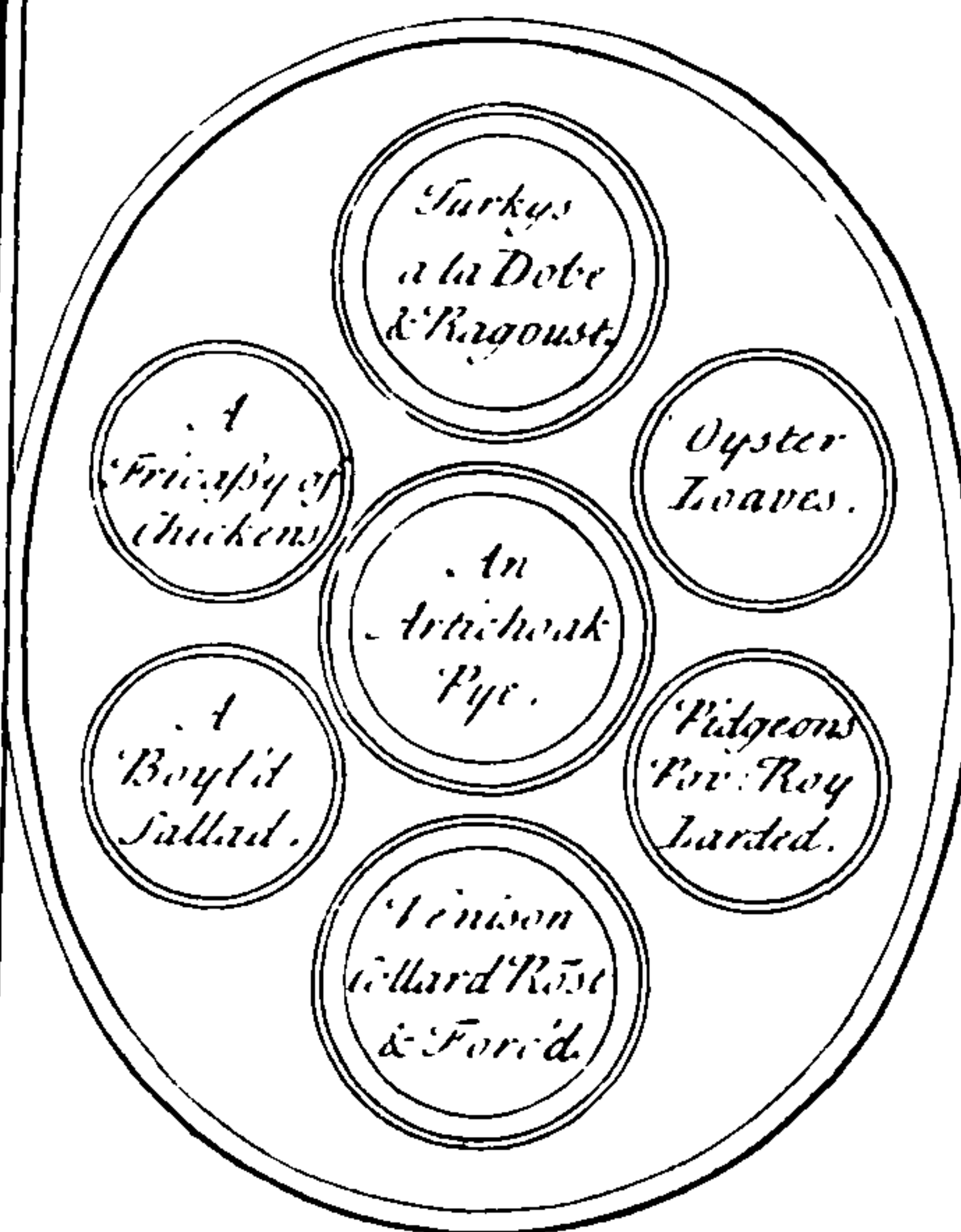
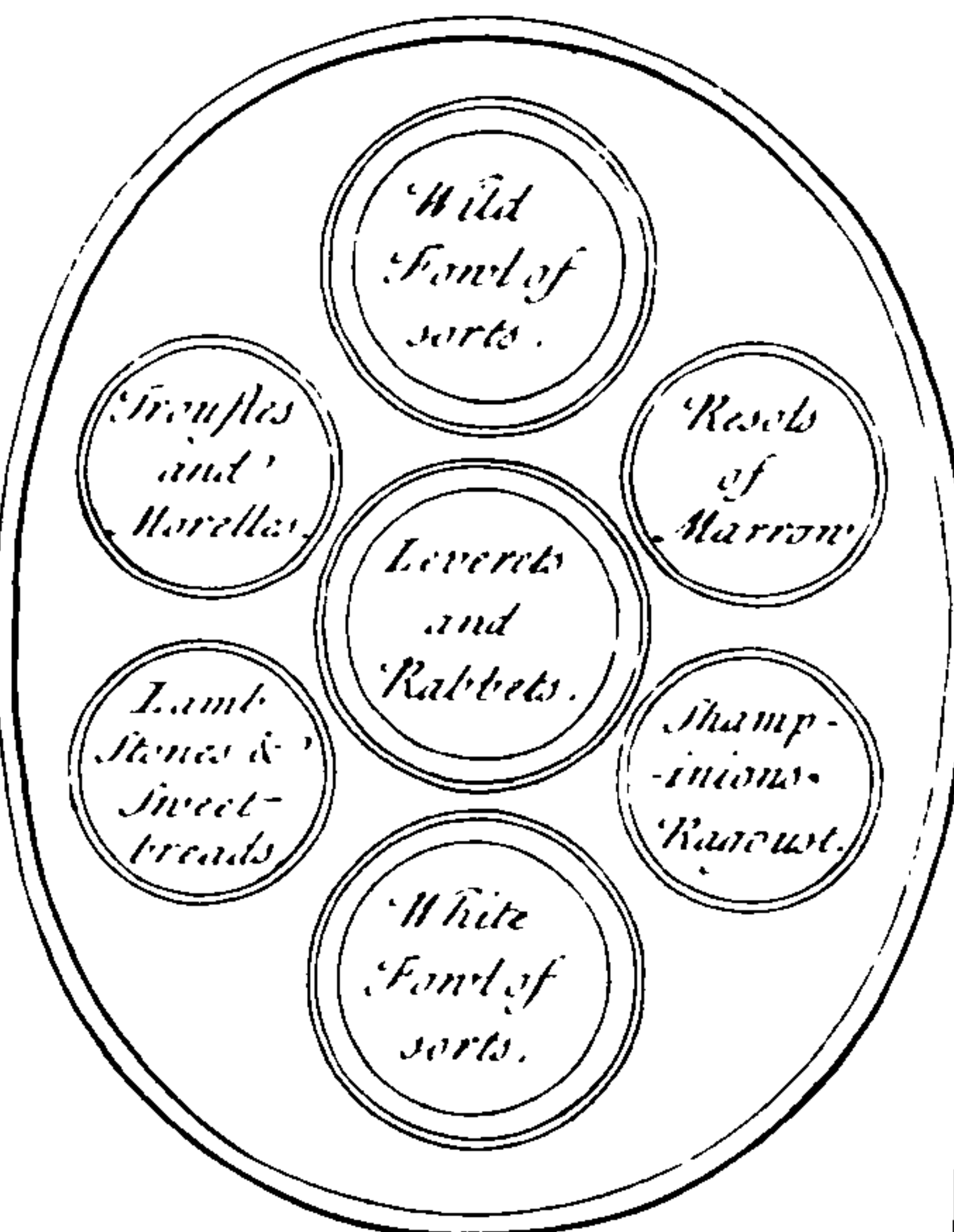
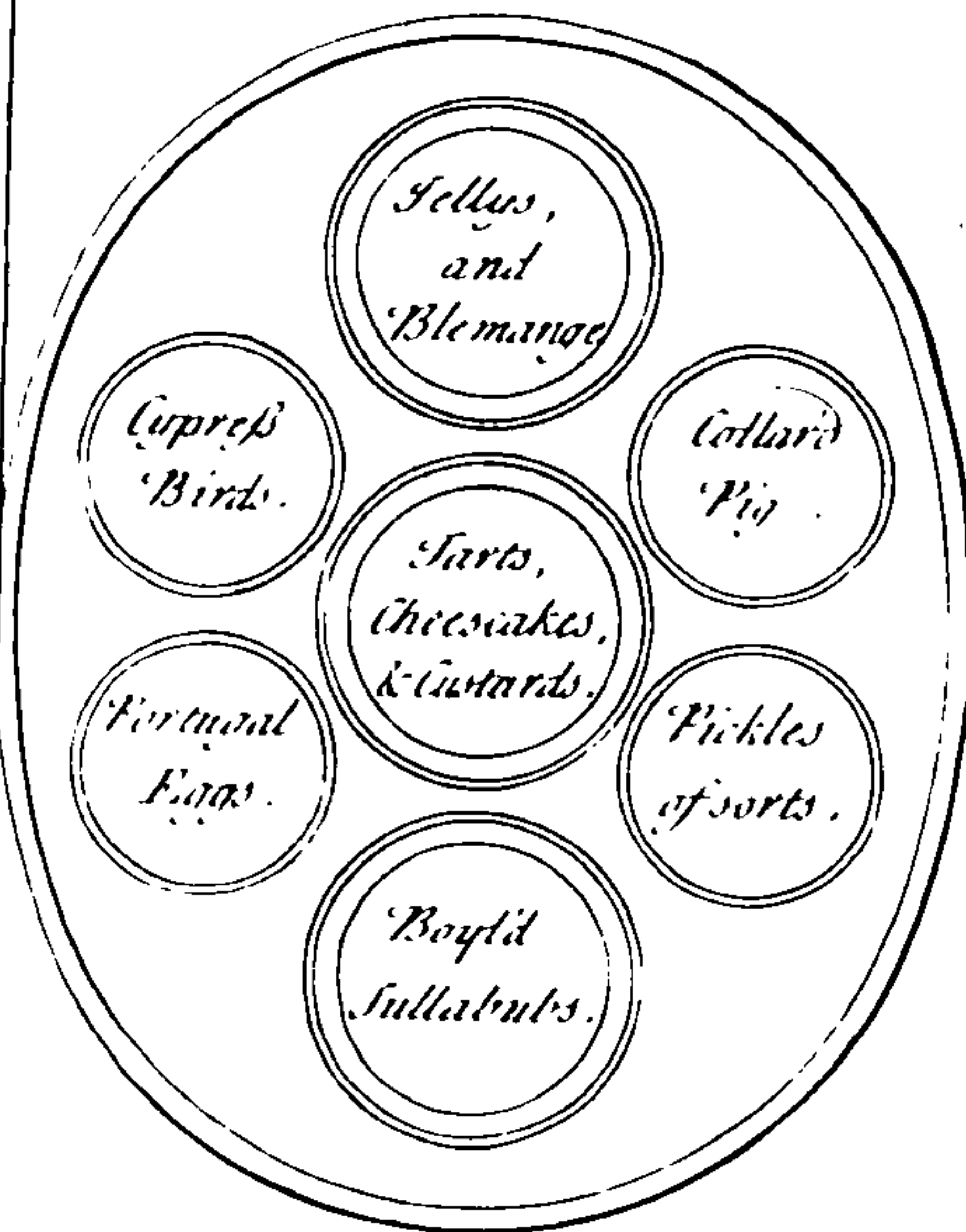
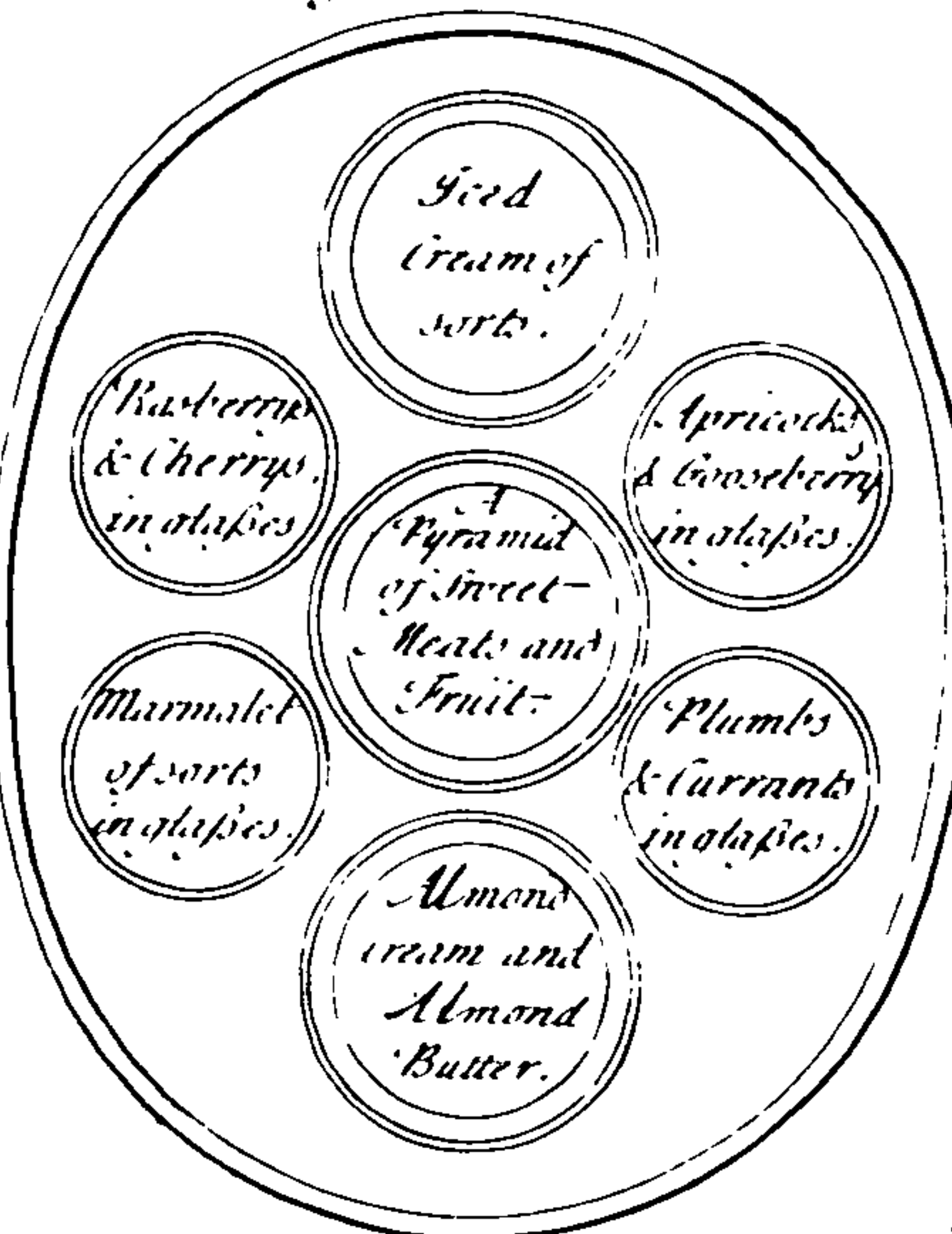


First Course



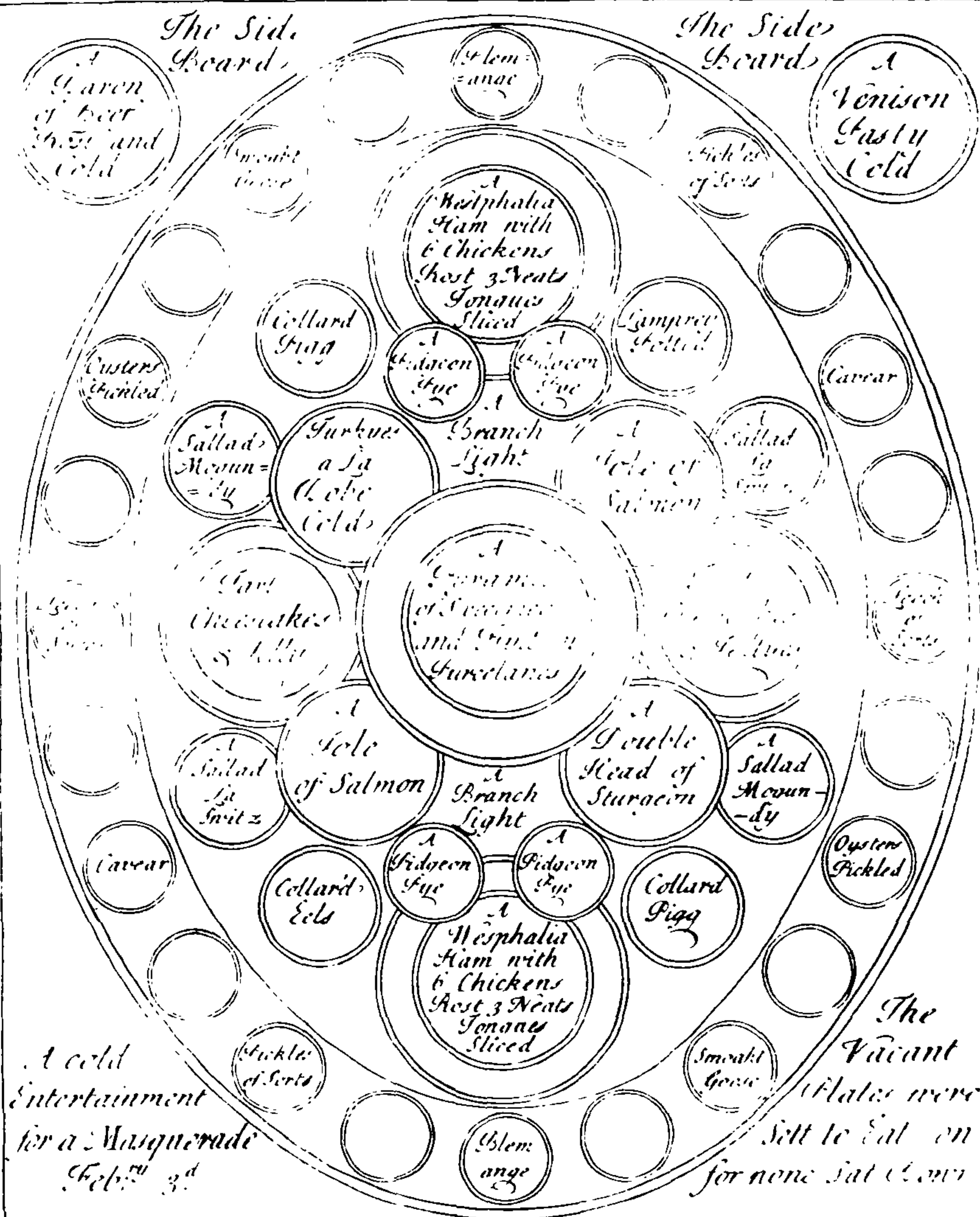
*on the
Side Board*



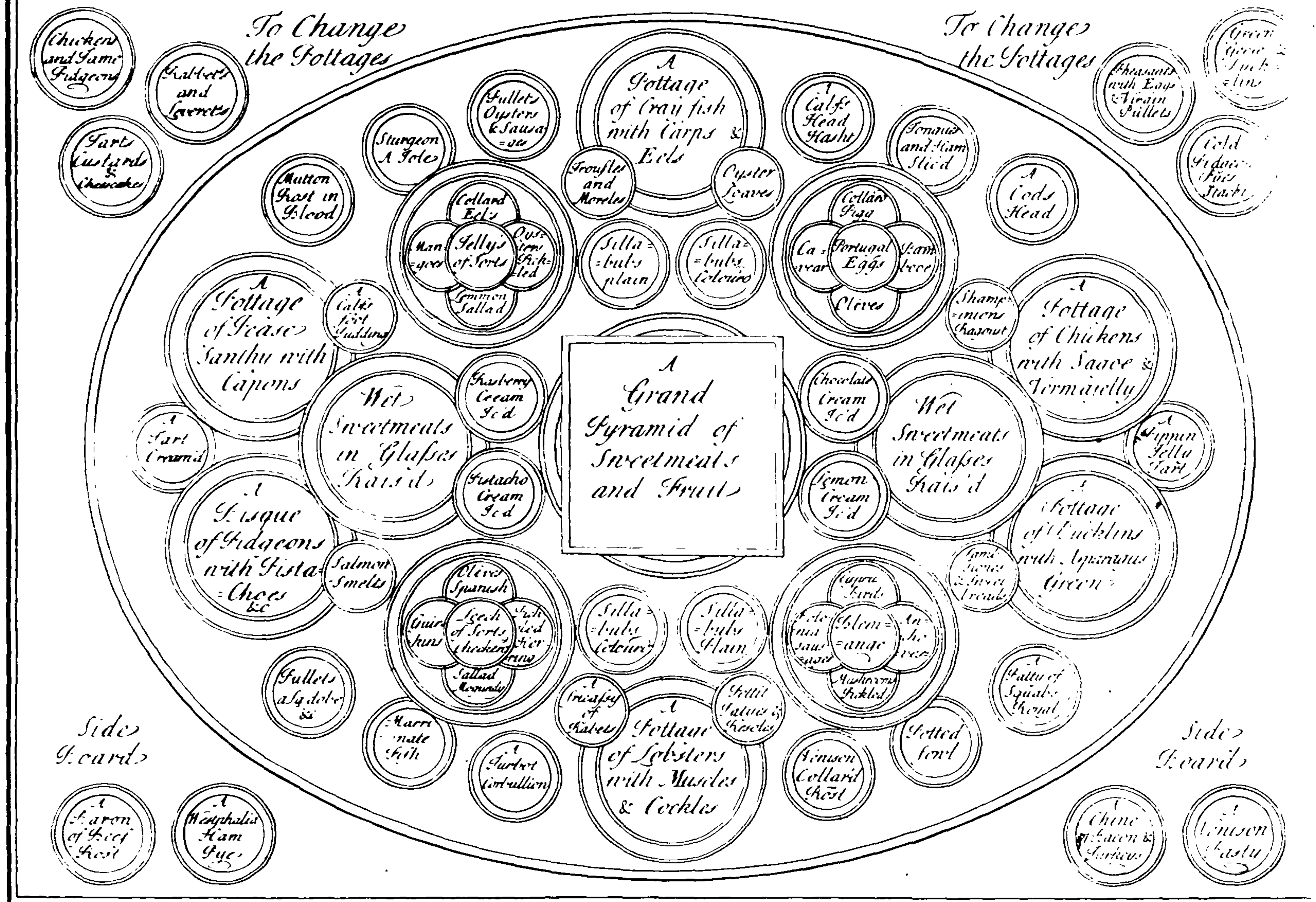
Second Course*Third Course**Fourth Course**Fifth Course*

These Ambogues have been,

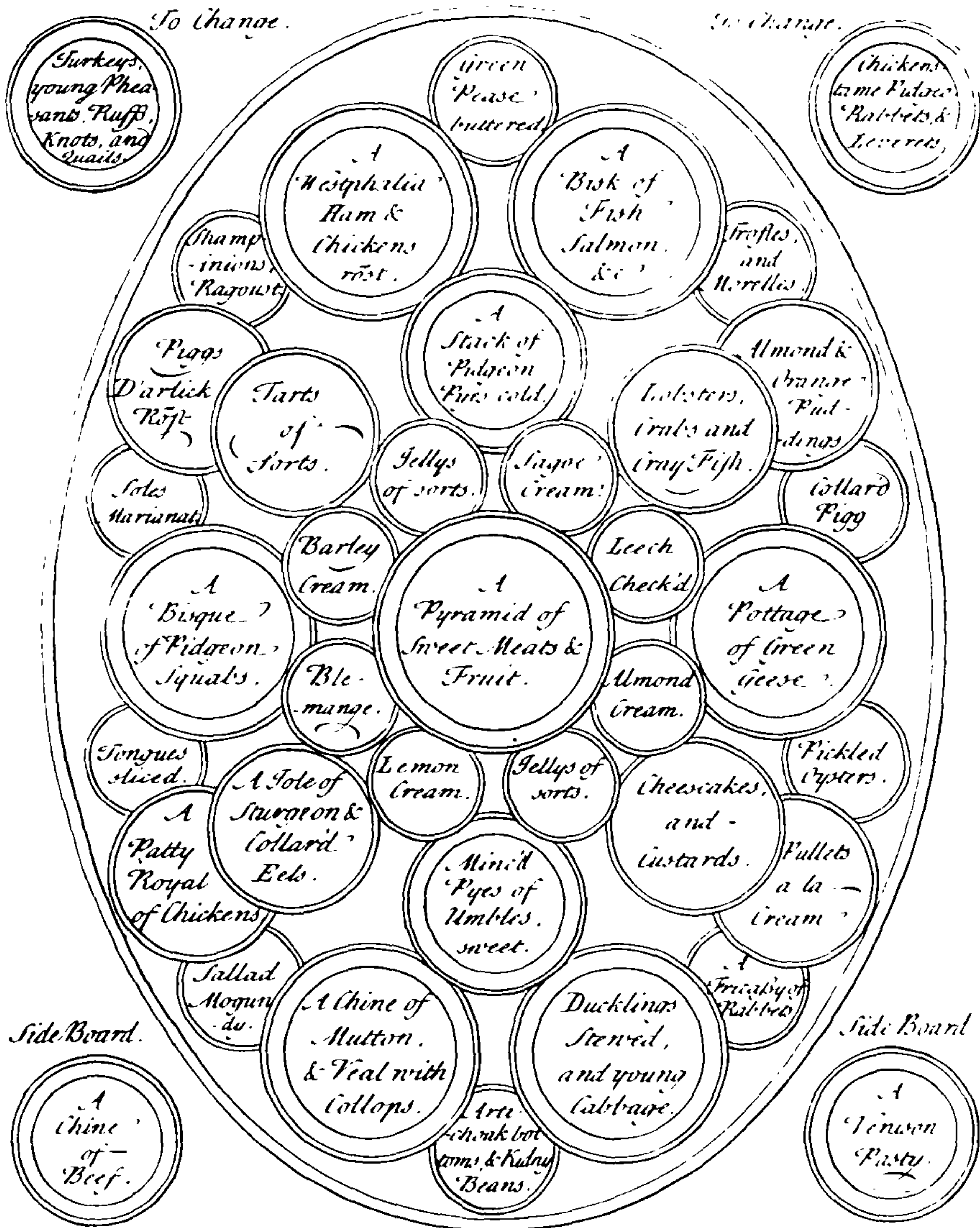
Performed by CHA. CARTER, at several Times and Places, with the Time of the Year when Done, which Informs you what was then in Season and Proper.



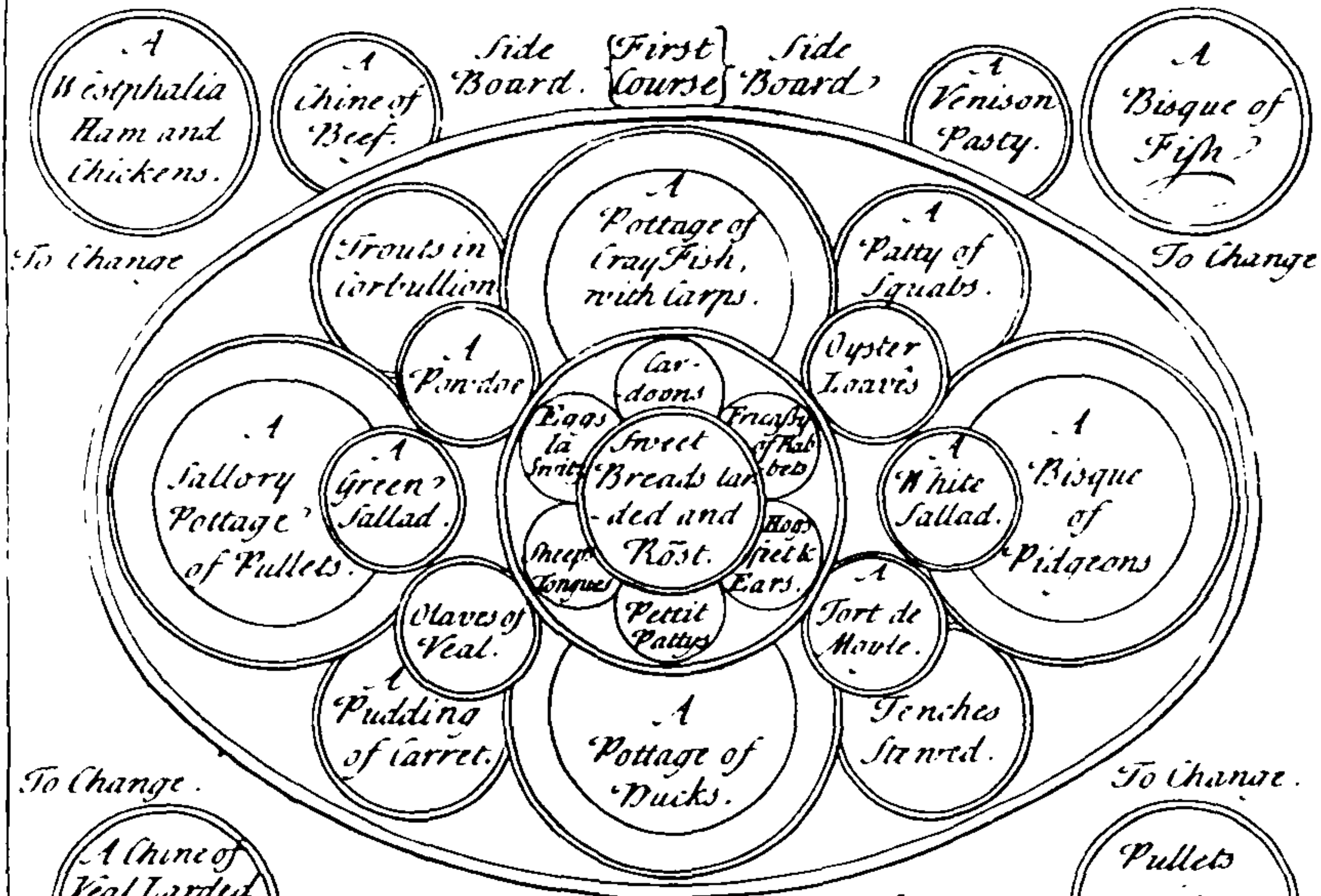
AMBIGUE DONE BY Charles Carter.



Ambigue June 14th.



A Dinner for the King Sep. 10th



To Change.

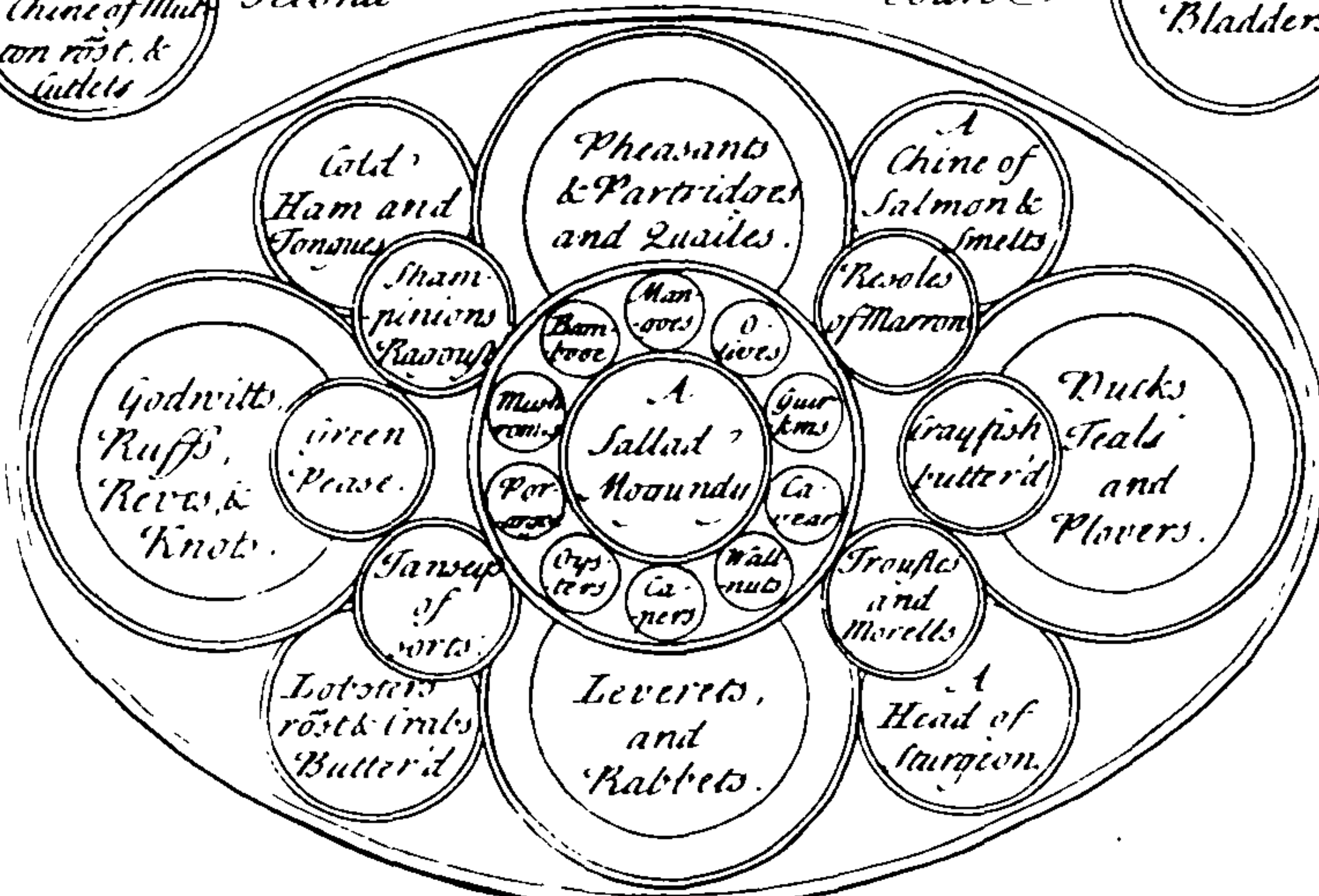
To Change.

A Chine of Veal Larded, a Chine of Mutton Röst. & Pullets.

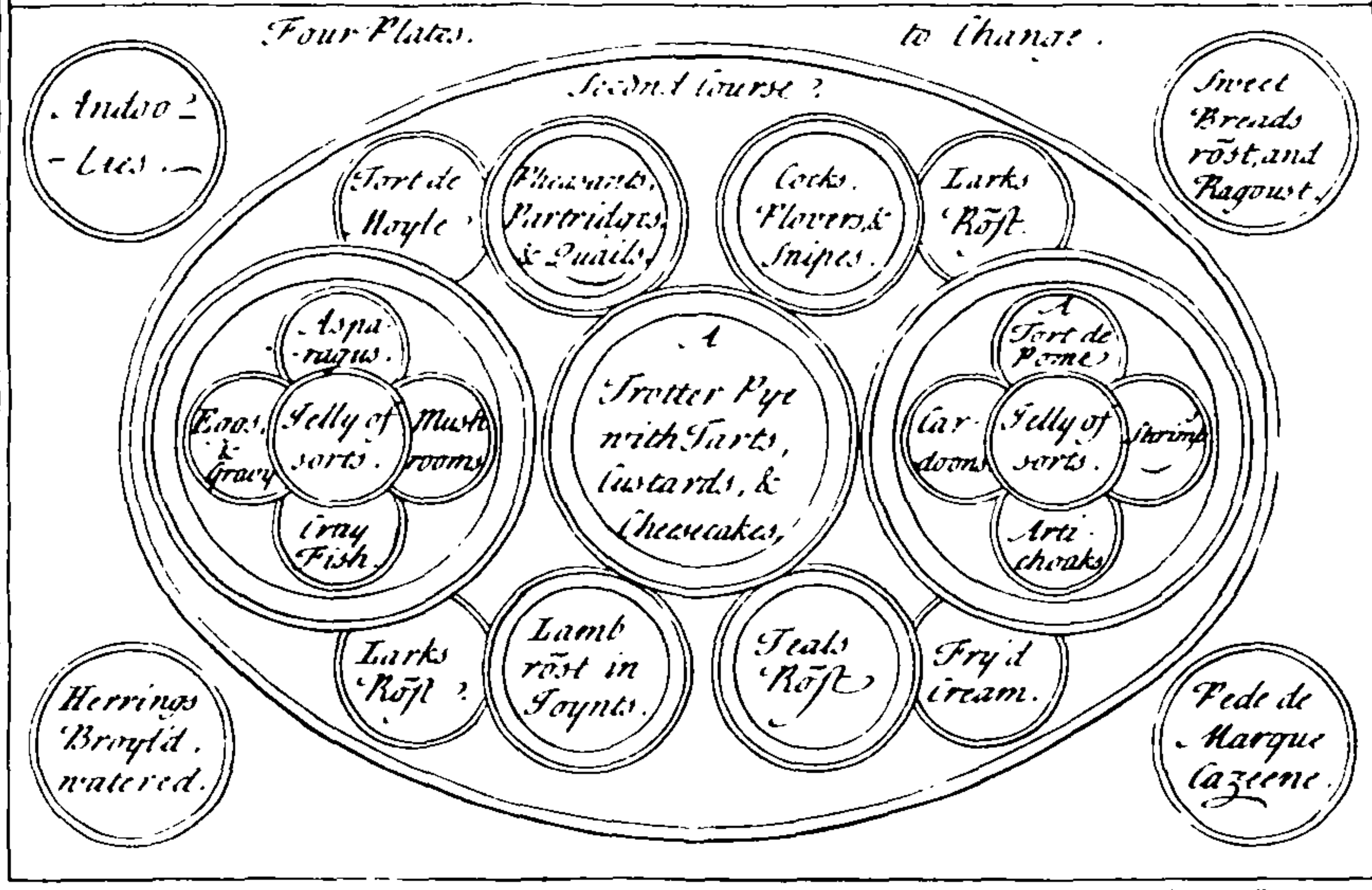
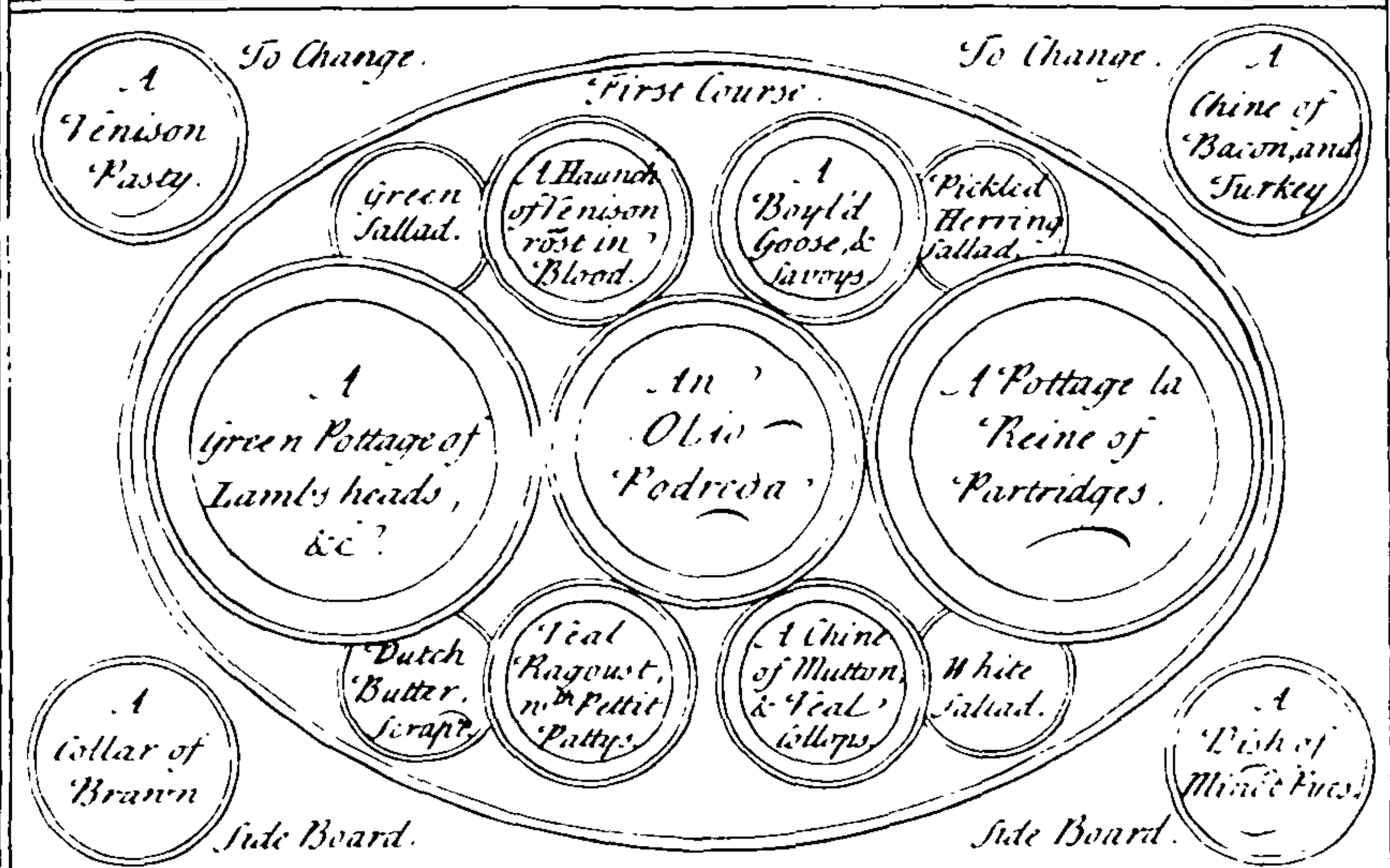
Second

Course?

Pullets in Bladders



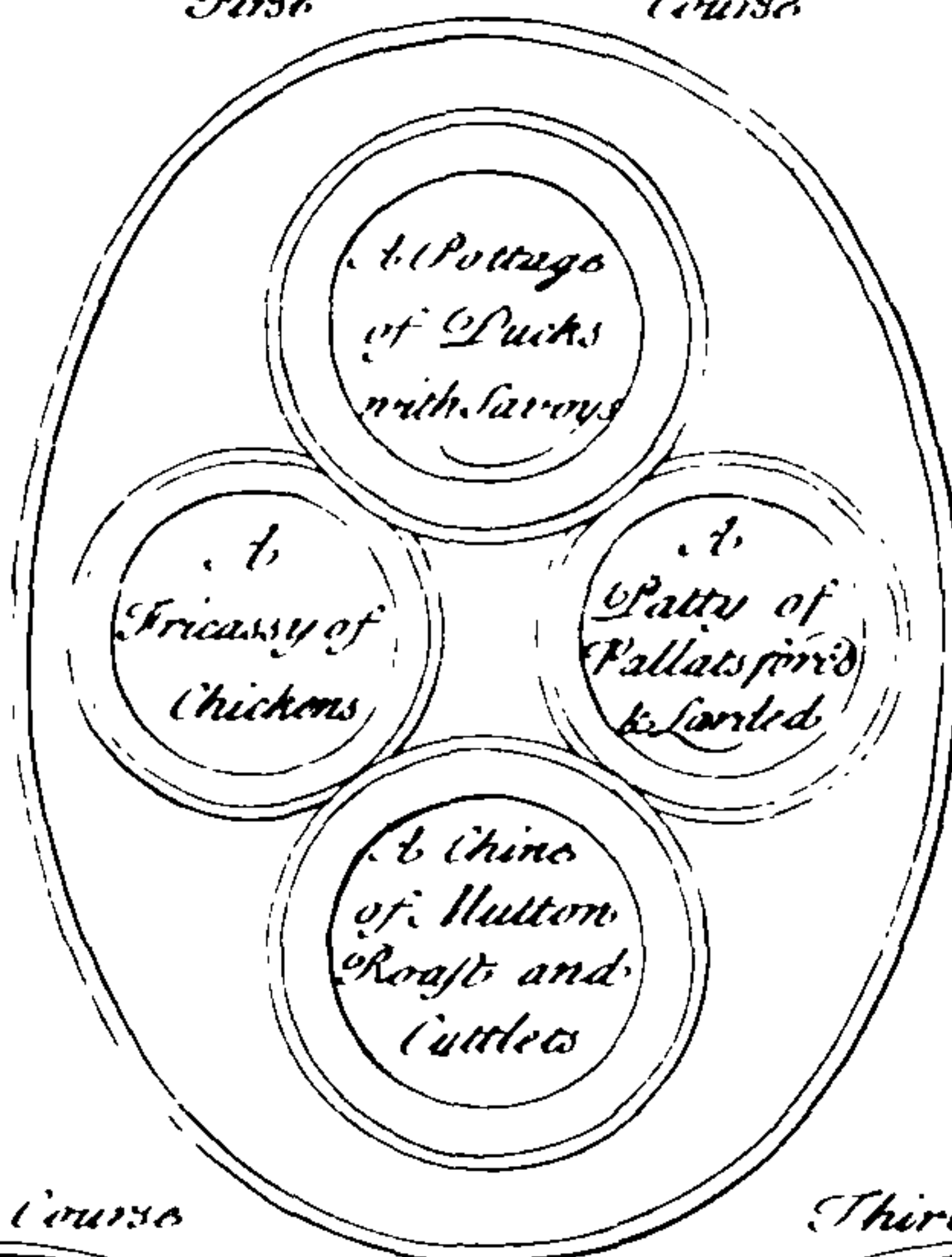
A Dinner for the King Dec. 20th



A Dinner three Courses Decem: 14.^{br th}

First Course

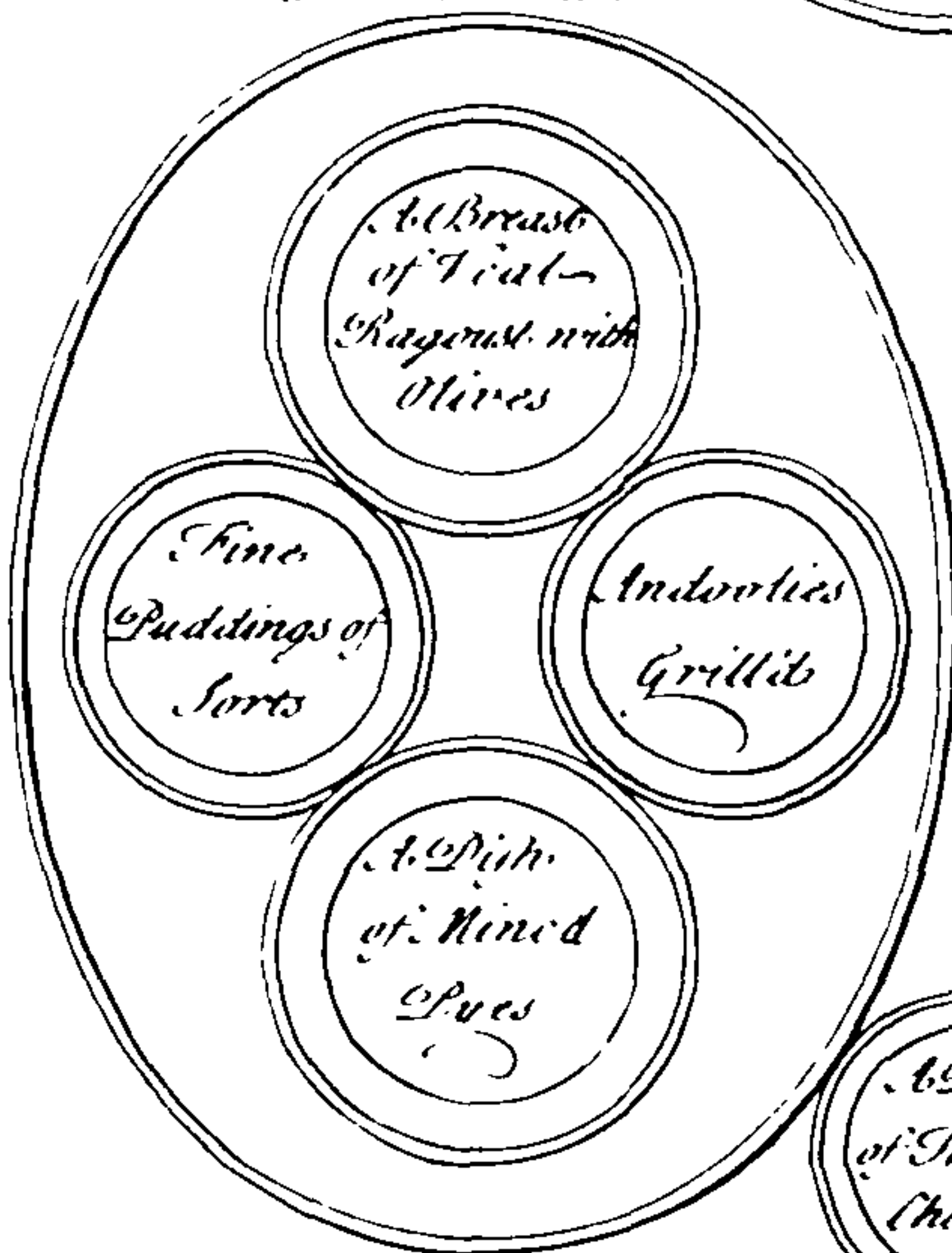
Side Board



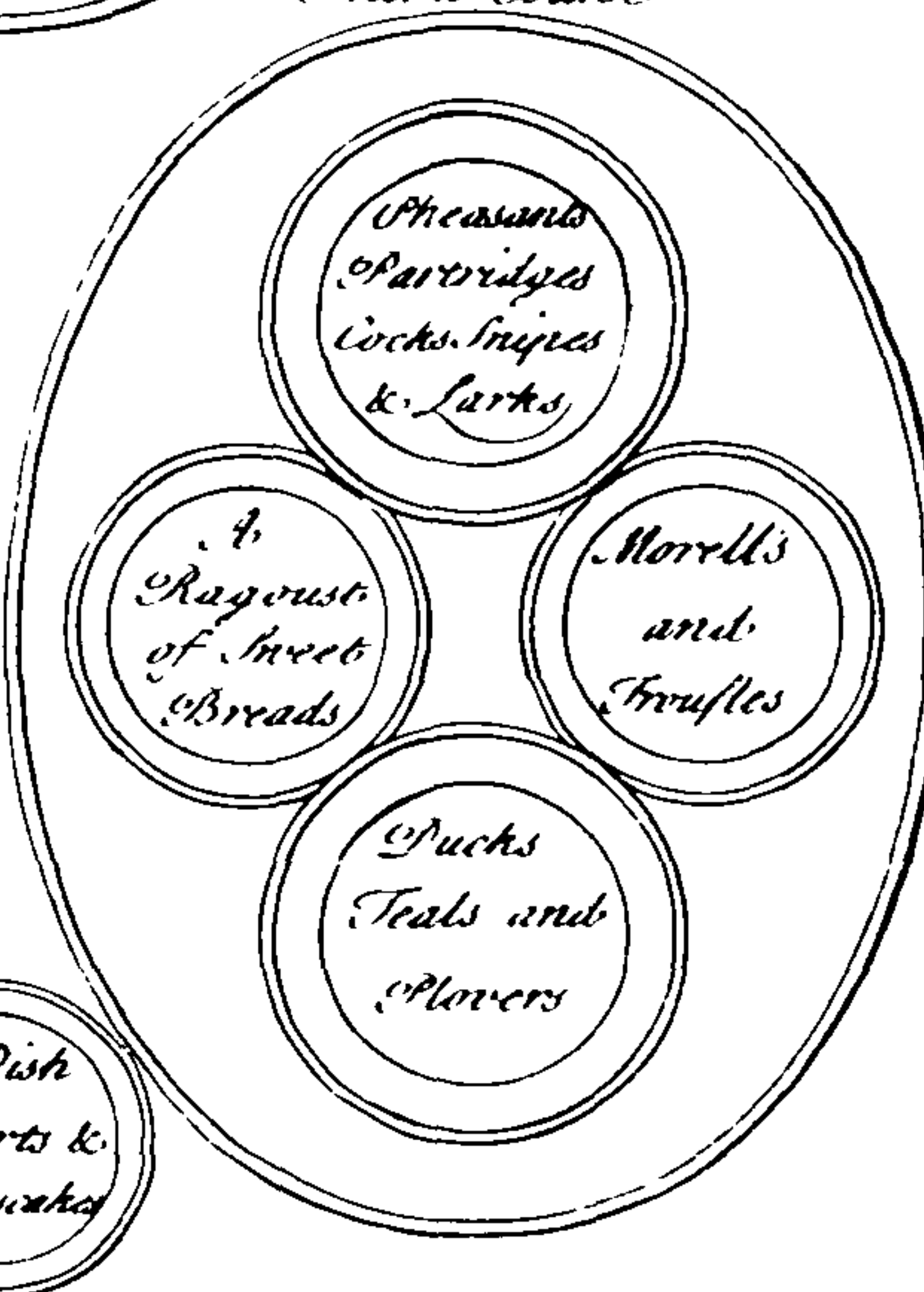
To Change



Second Course

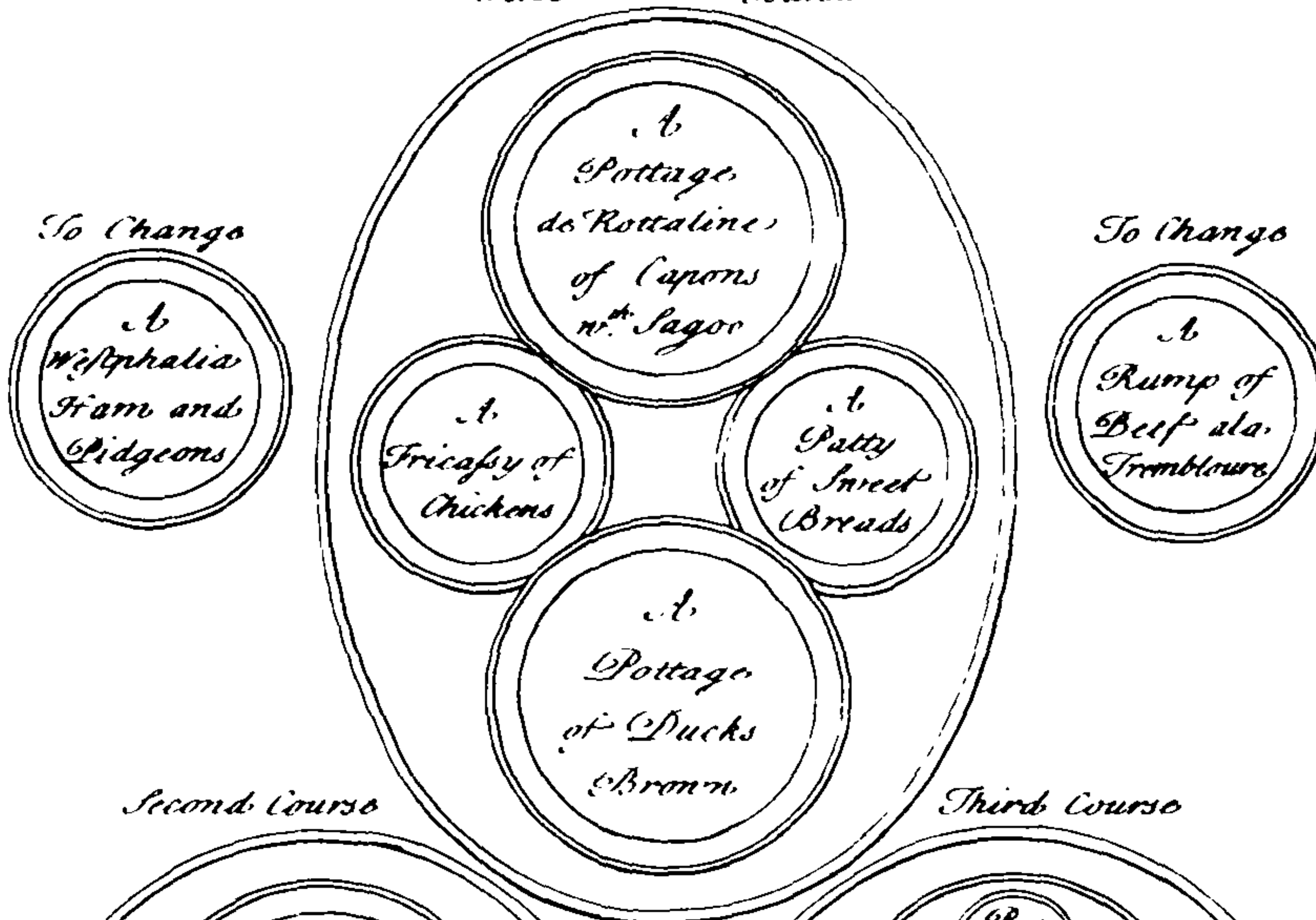


Third Course

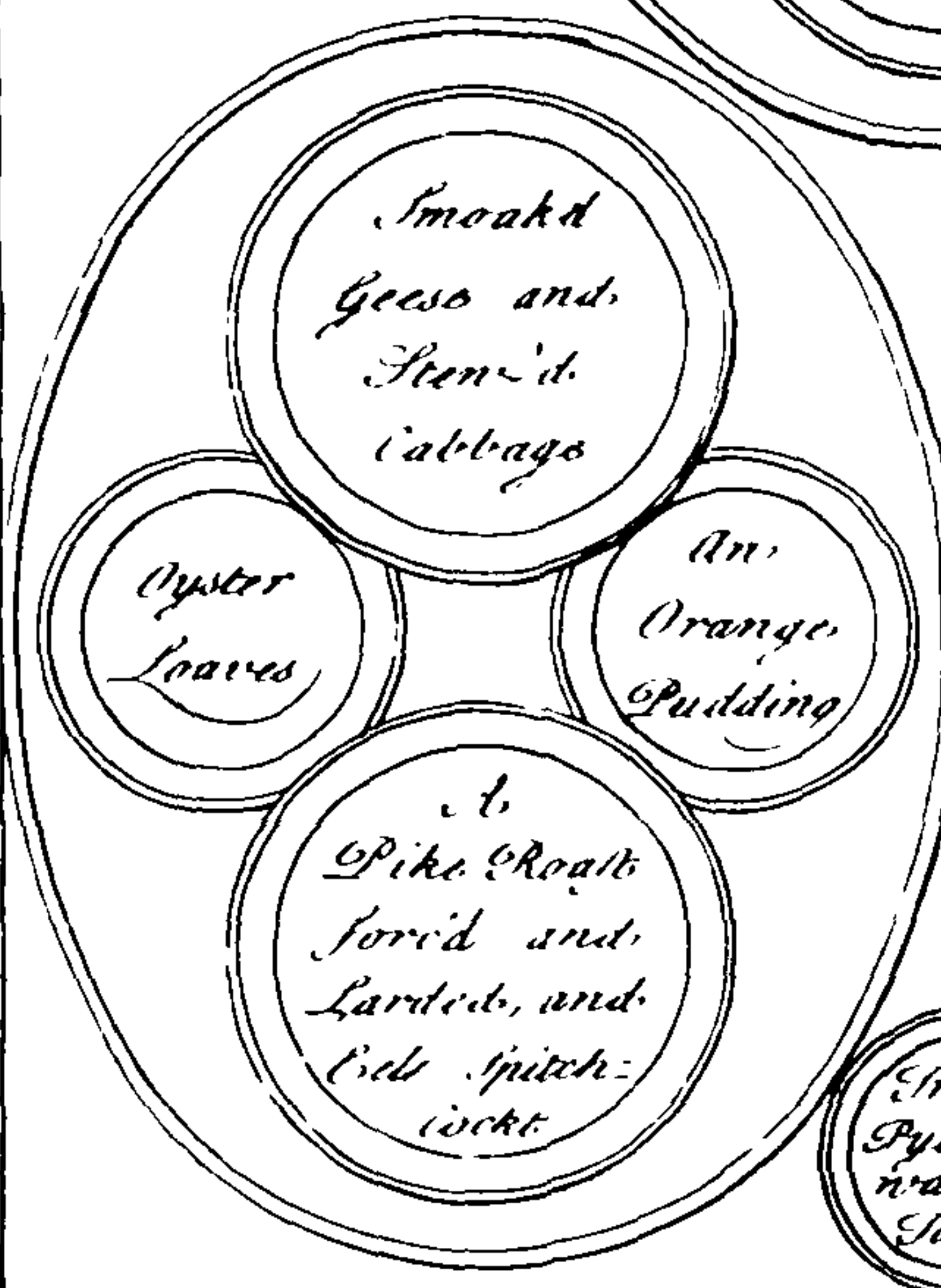


A Dinner three Courses Nov^{br} 8th

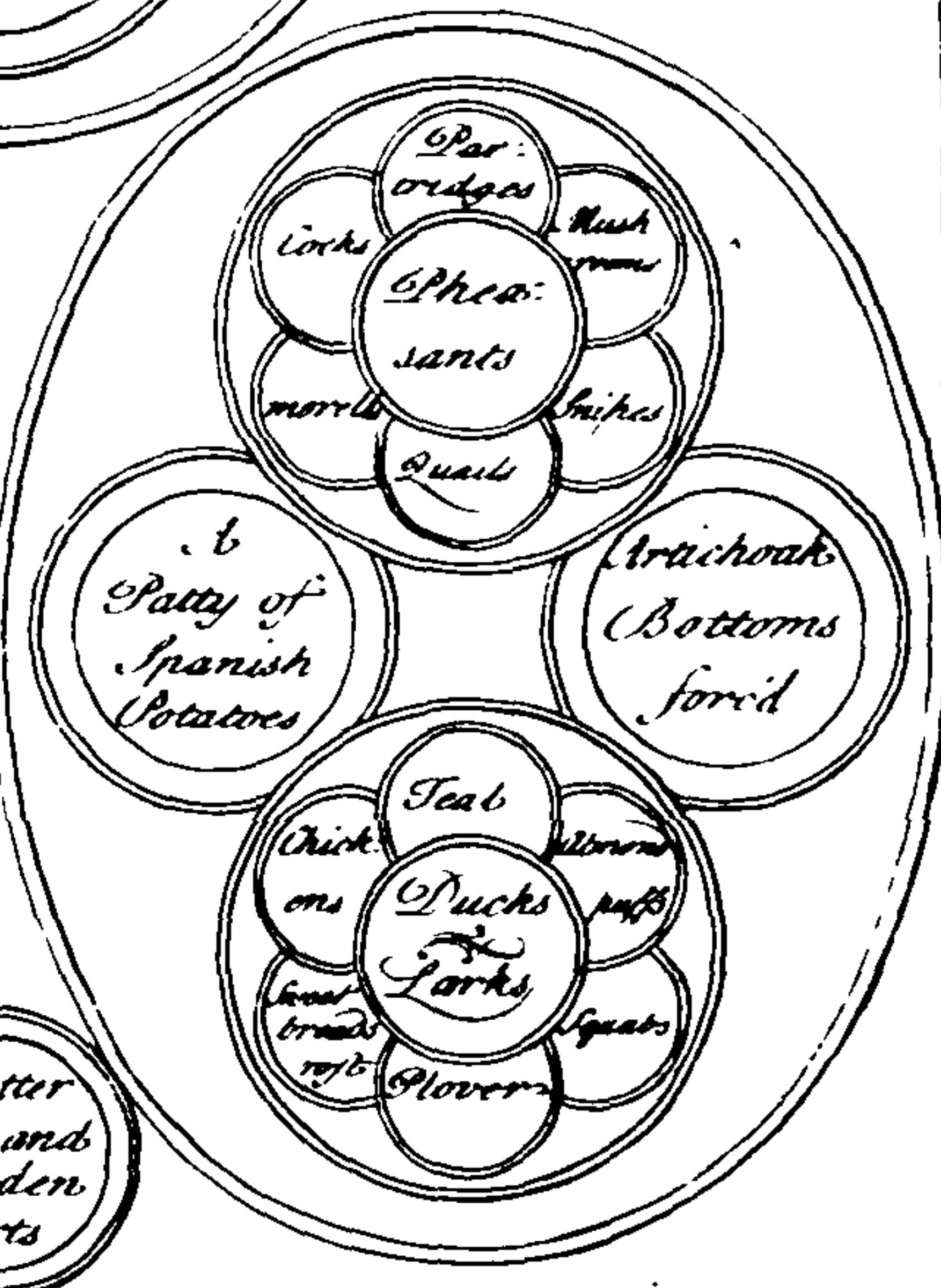
First Course



Second Course



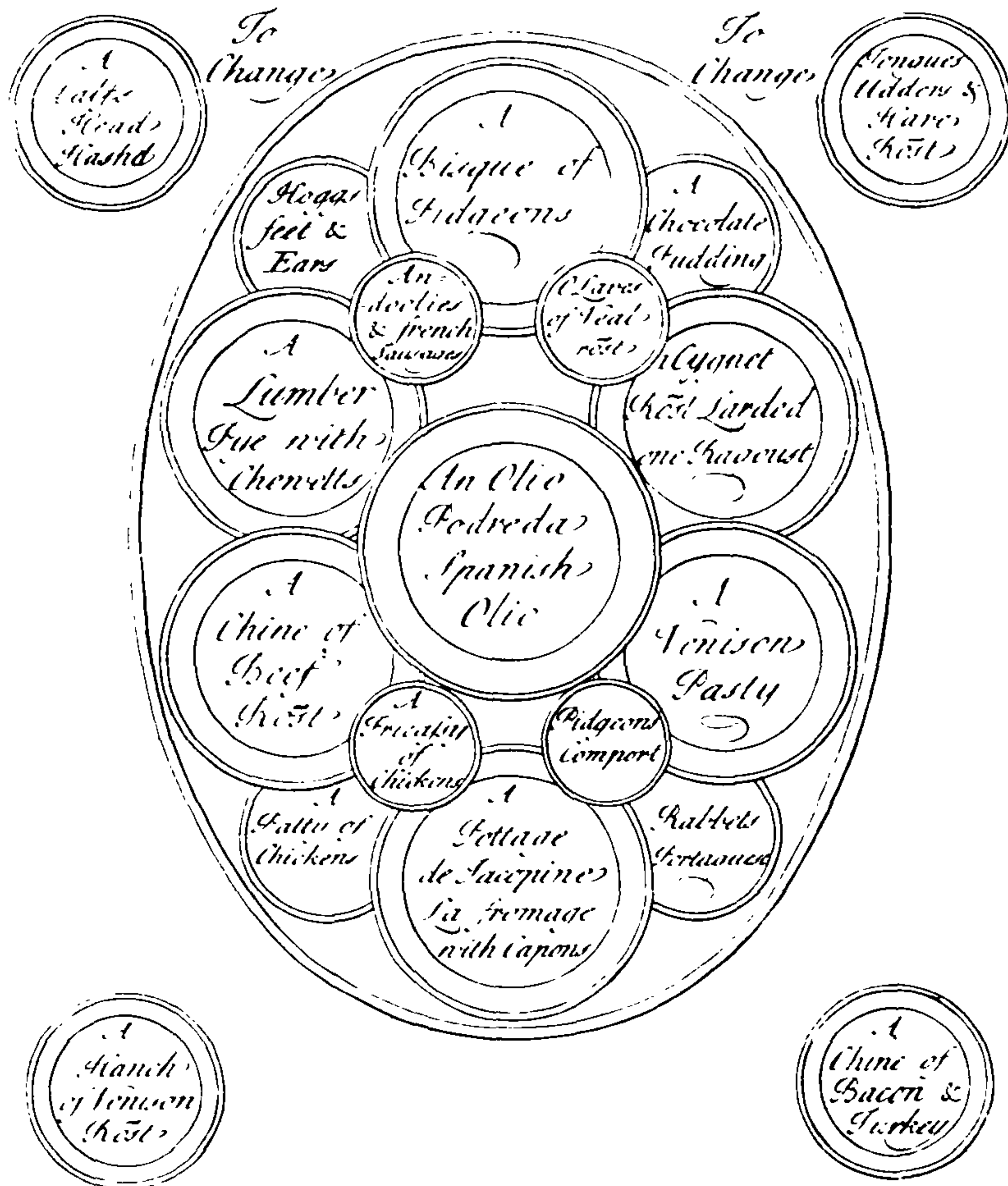
Third Course



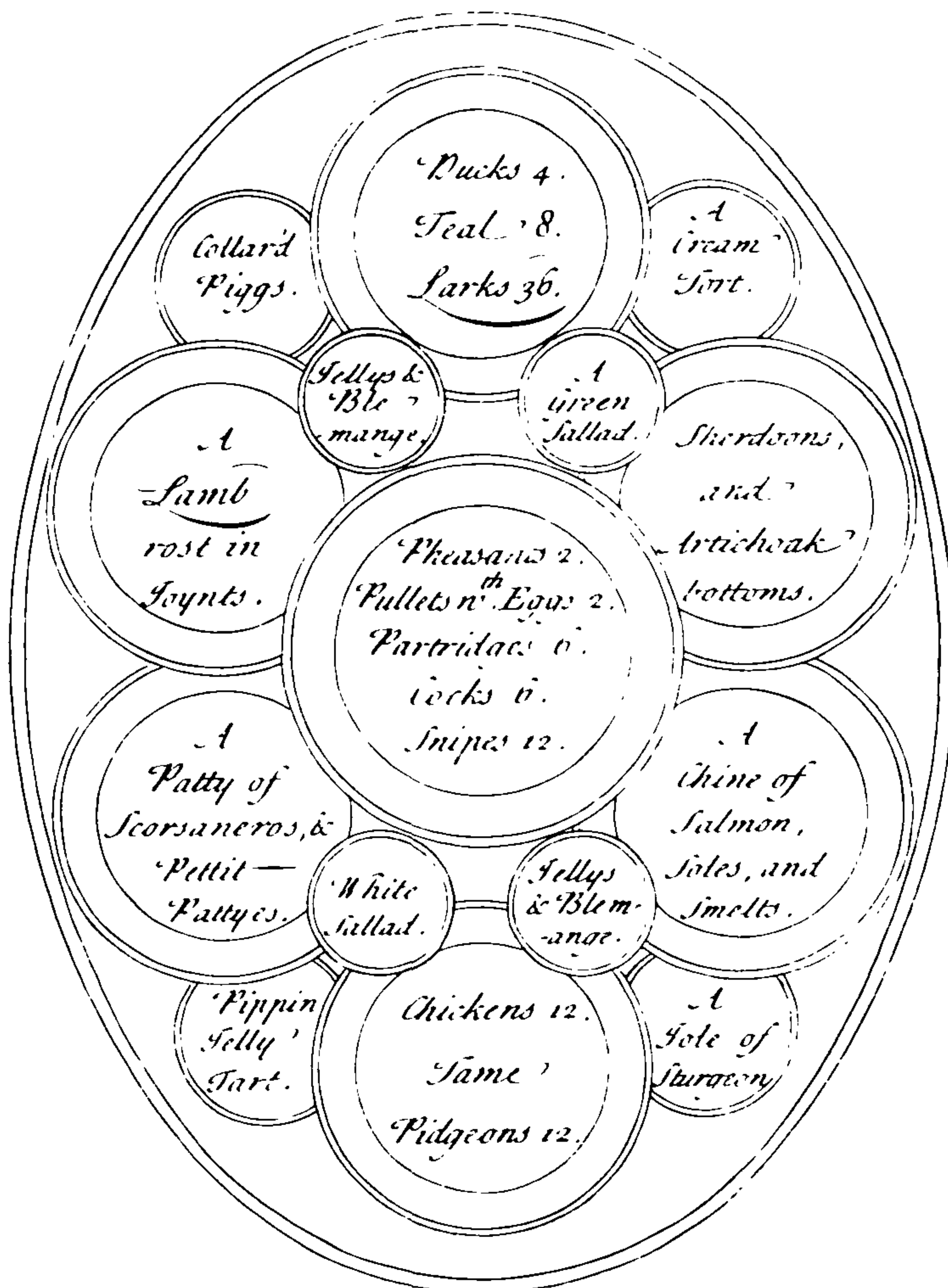
Hotter
Pye and
warden
Sarts

A dinner November, 15th

A Fifteen Dish Table



A Second Course thus.



A Dinner for the King Nov^r 29.

A Fourteen Dish table.

To change.

To change.

*Turkeys
a la
"Cote"*

*A
Venison Pye
in Blood.*

*A
Royal patty
of Rabbits.*

*A chine of
veal larded
& a chine of
Mutton rost
& cutlets.*

*Lambs
Heads
Hash'd.*

*A Pillo of
Pullets wth
Temperade of
Chickens.*

*A
chine of
Pork
and Pease.*

*A
"Bisque
of Pidacons
&c".*

*Andoules
& French
Sausage.*

*Narrow
Puddings
in Skins.*

*A
"Pottage"
Marbled of
Partridges.*

*Minc'd
Pyes.*

*An
Olio
"Podreda"
Spanish*

*A
Smeakt
geese &
cabbage*

*A
calf head
"rost, forc'd and
Larded & Scotch
Collops.*

*Philleto
of Beef
Larded &
rost.*

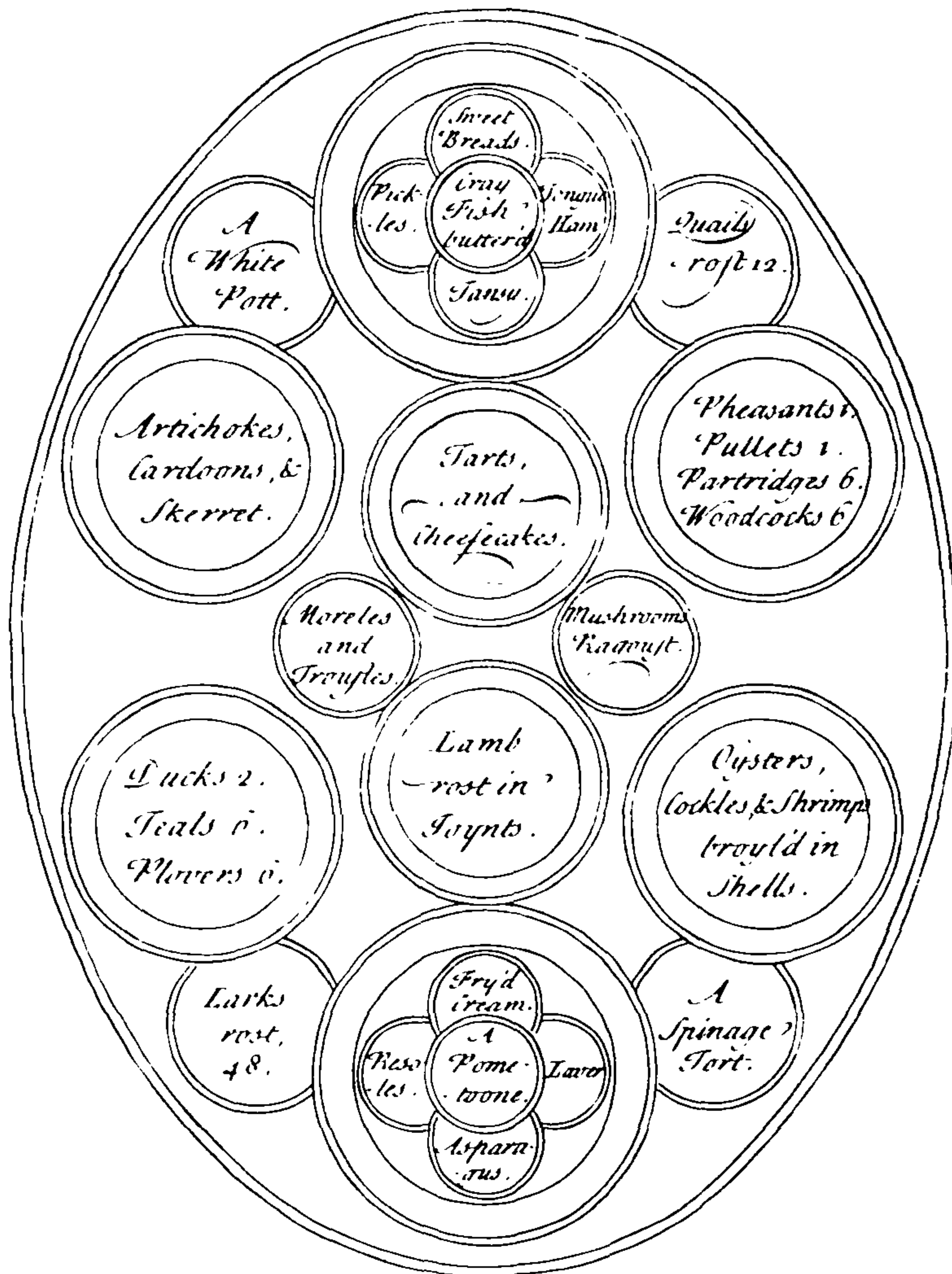
To change.

To change.

*A
Bustard rost
and
Larded.*

*A Haunch
of Venison
in flowers &
Narrow
bones.*

Second Course thus.



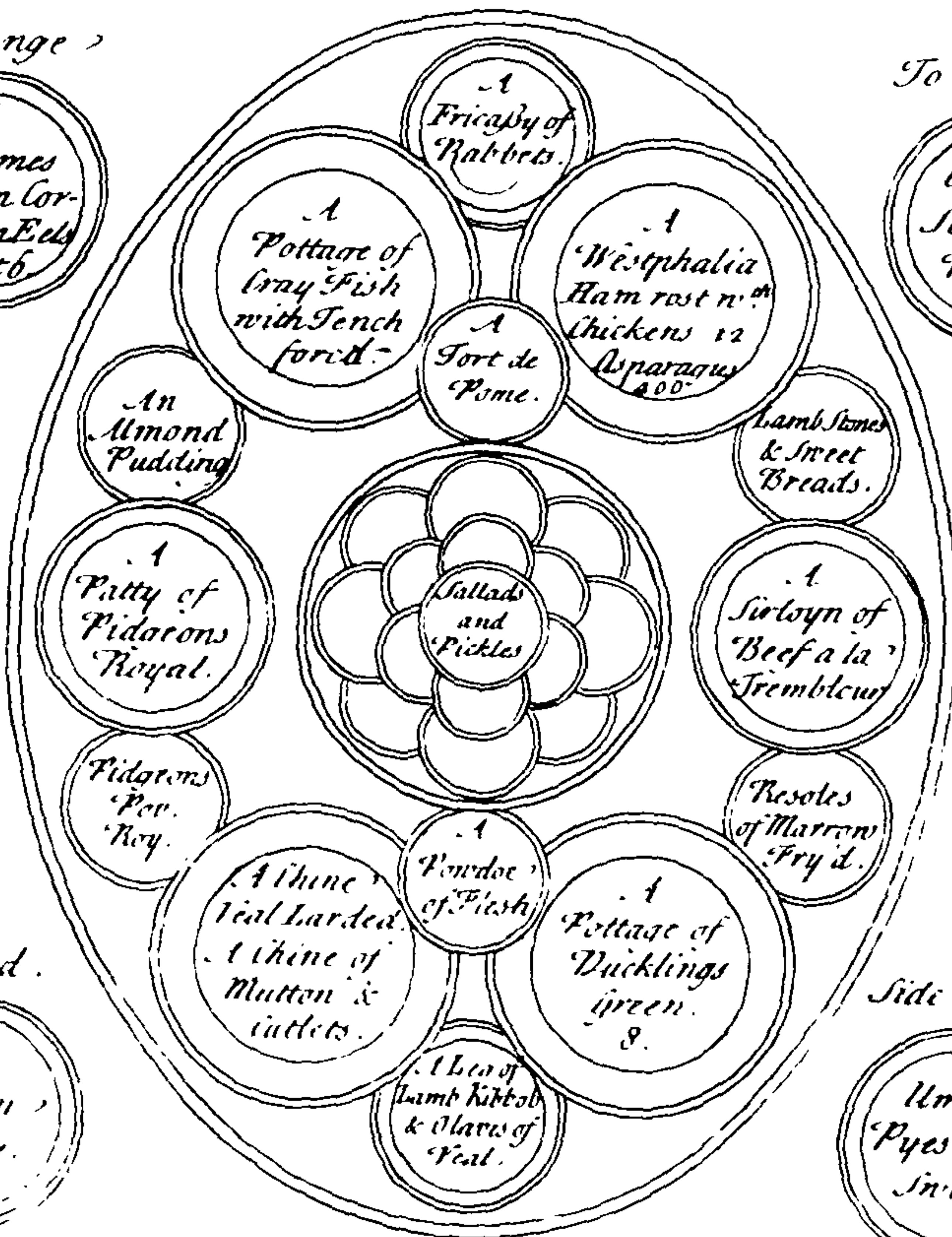
A Dinner Drest May 15th

To Change

1
Thames
Salmon Cor-
billion Eggs
roast 6.

To Change.

Carps
Stewed
Brown.
6.



Side Board.

1
Tension
Pasty.

Side Board.

Umbel
Pyes mind
Sweet.

1 Fifteen Dish Table.

Side

1 Chine of
Beef
roast.

Board.

A Dinner Drest July 30th.

A twelve Dish Table.

To change.

To change.

*A
Westphalia
Ham, &
Pullets.*

*A
Chine of
Mutton, &
Cutlets.*

*A
Pottage
Santhy of
Ducks.*

*A
Pulpatoon.*

*A
Fricassee of
Chickens.*

*Geese
a la
'Dobe.'*

*Piggs
röst
de Artick.*

*A
Salmon
Corbillion &
Fenches
stewed.*

*A
Pike röst
& Fels
Spitch Cockt.*

*A
Fatty Royal
of Pidgeons.*

*Turkeys
a la
'force.'*

*Olives
of
'Fial.'*

*A
Pottage of
Chickens
with Sage.*

*A
Chocolate
Pudding.*

Side Board.

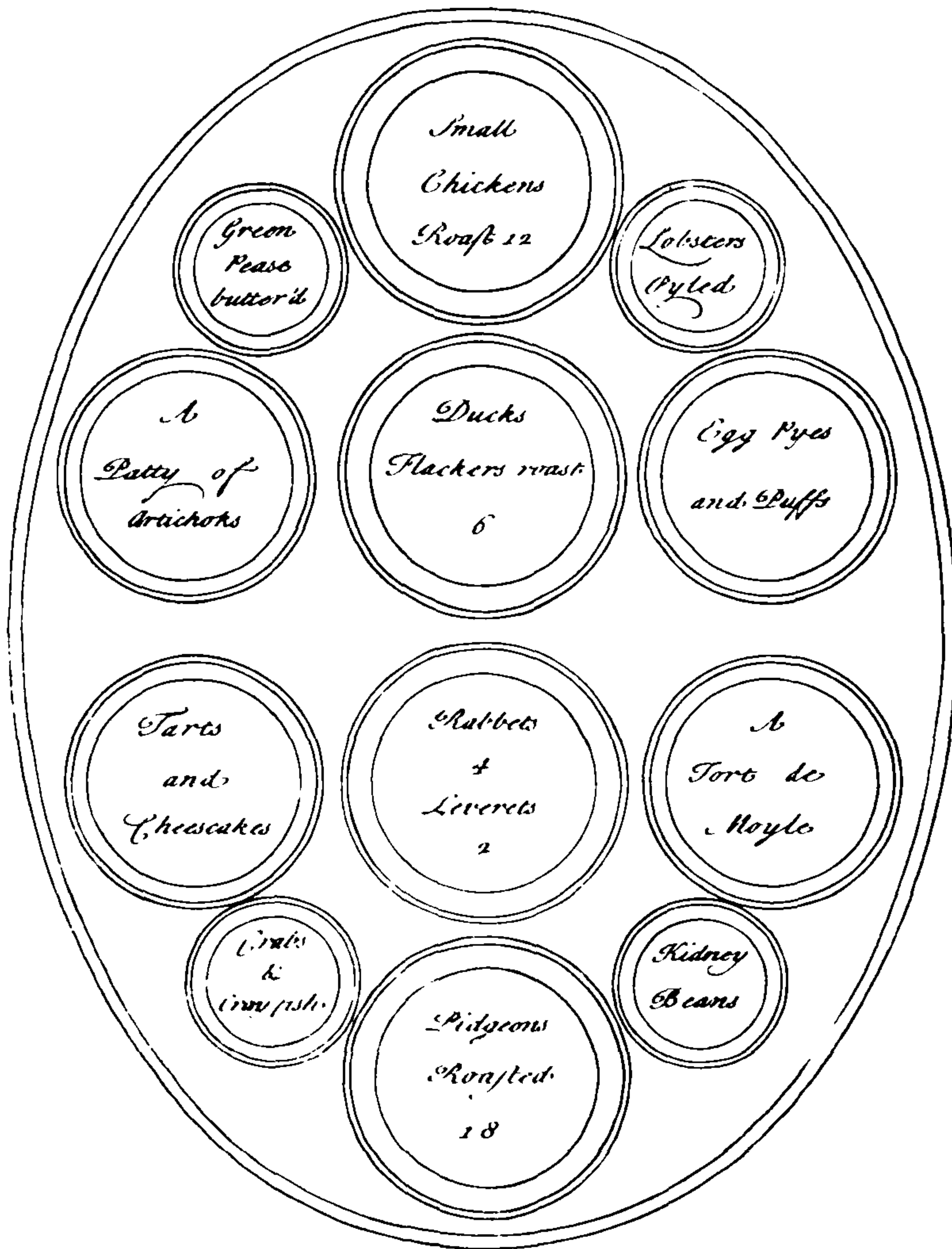
*A
Chine of
Beef.*

Side Board.

*A
Venison
Pasty.*

Three Tables serv'd thus.

Second Course thus.



A dinner on Ship-board, July 12th

To Change A Thirteen Dish Table To Change

A
Chine
of Mutton
& Cellops
of Veal

A
Westphalia
Ham and
Chickens

A
Pulpatoon
of Squabs

A
Potage
of Cray Fish
with Carps
fired

A
Fricassee
of
Chickens

A
Patty of
Green Geese
&c

A
Loyns
of Veals
Sallet and
Petit Pattys

Cutlets
Mantenen

Beef
à la
Maitre

Bombards
of Lamb

Trouts
Grilliade
Perches
Blanch'd

A
Turbot
in Cordon
& Small
fish

Shrimps
of
Warren

A
Potage of
Bucklings
Green

A
Chocolate
Pudding

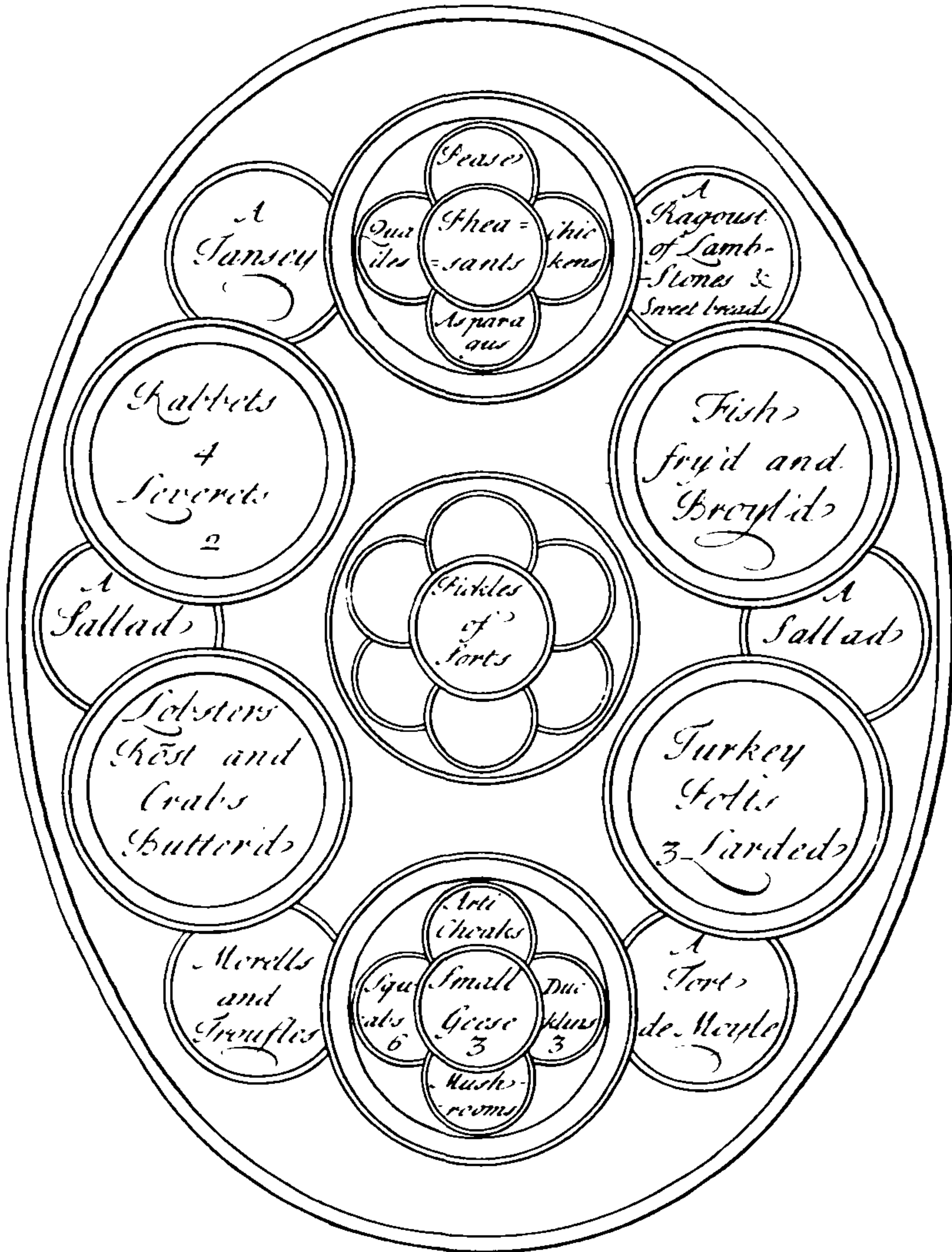
Side Board

Side Board

Pork
and Pease

A
Venison
Sauce

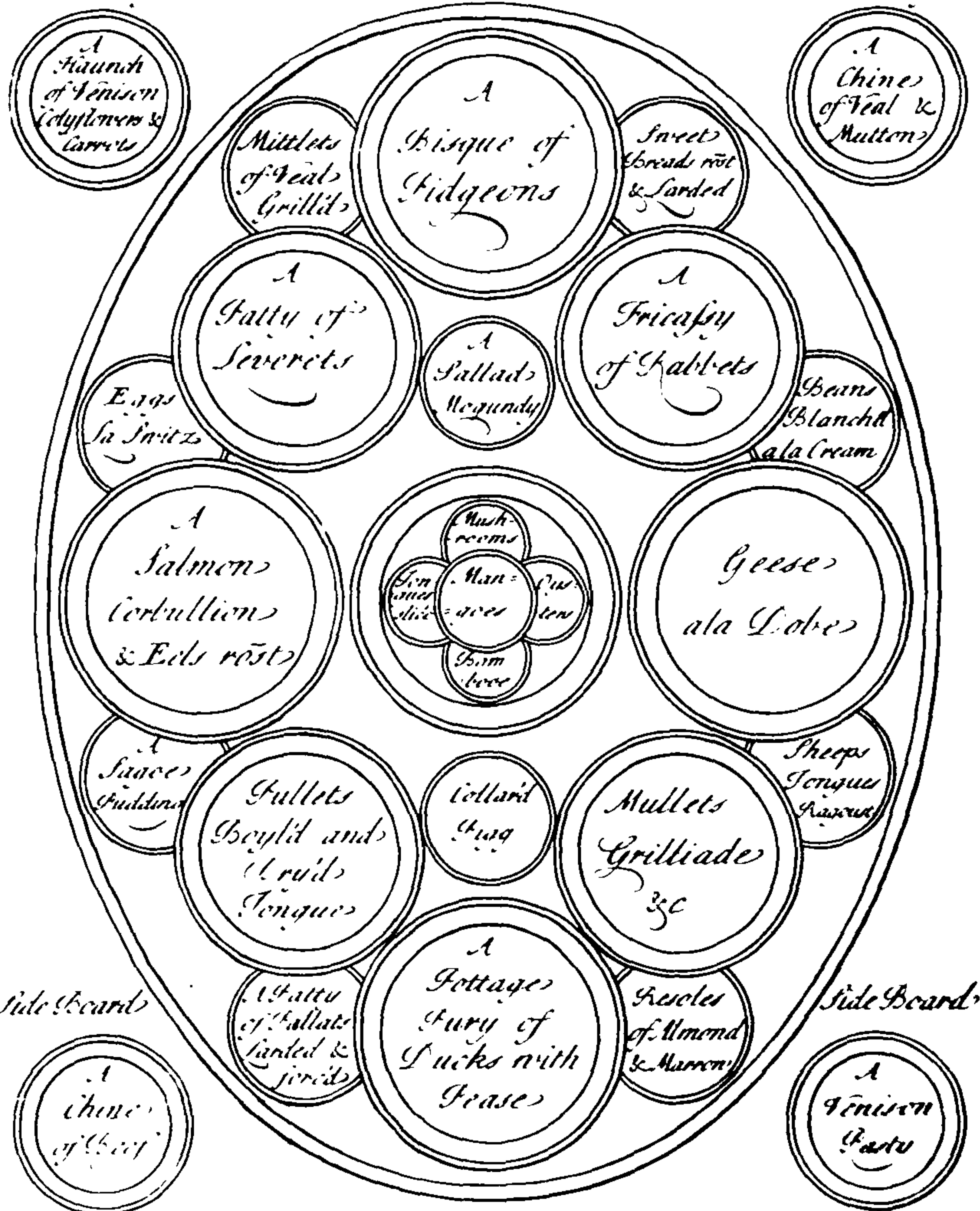
Second Course thus,



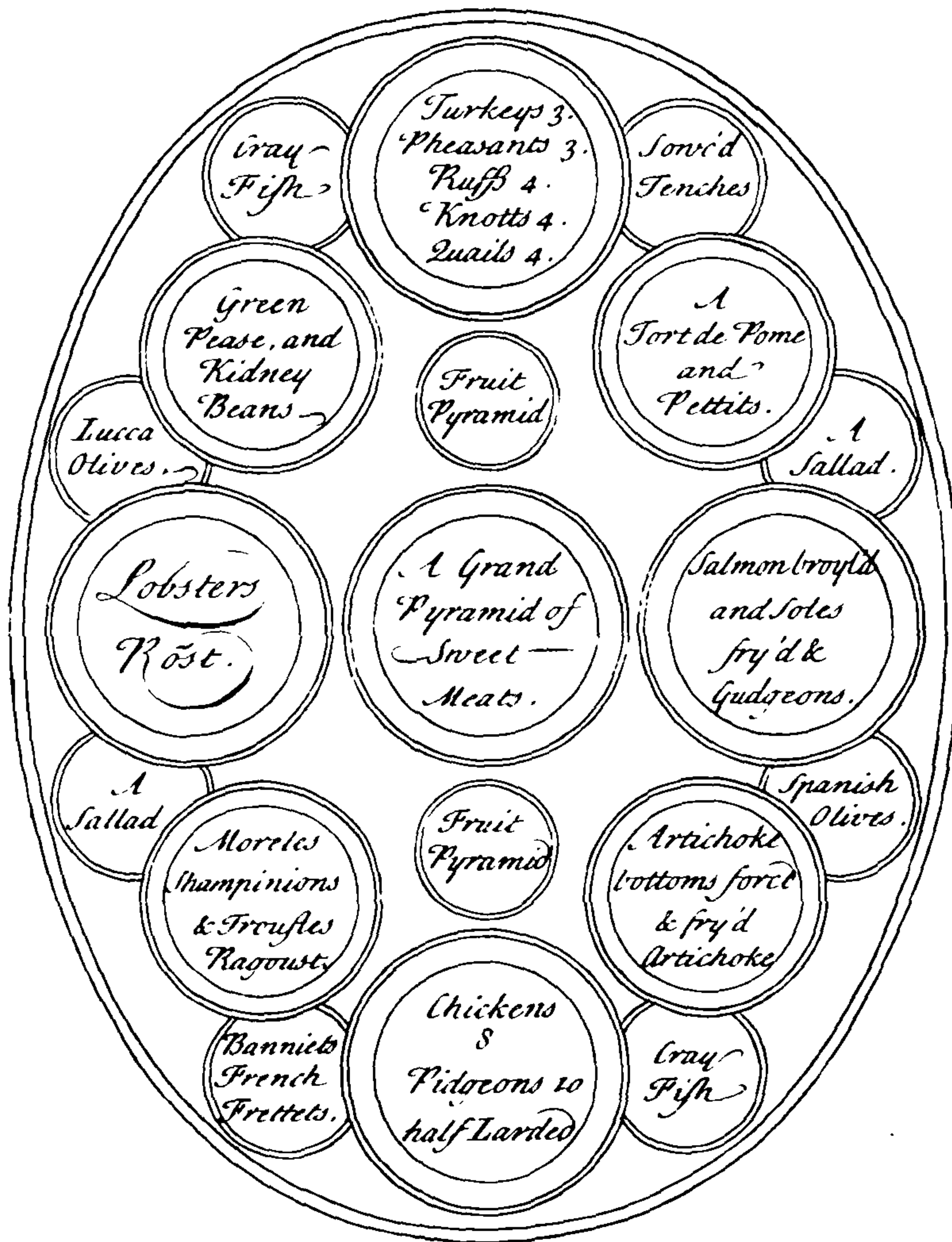
A Wedding Dinner, June 20th

To Change

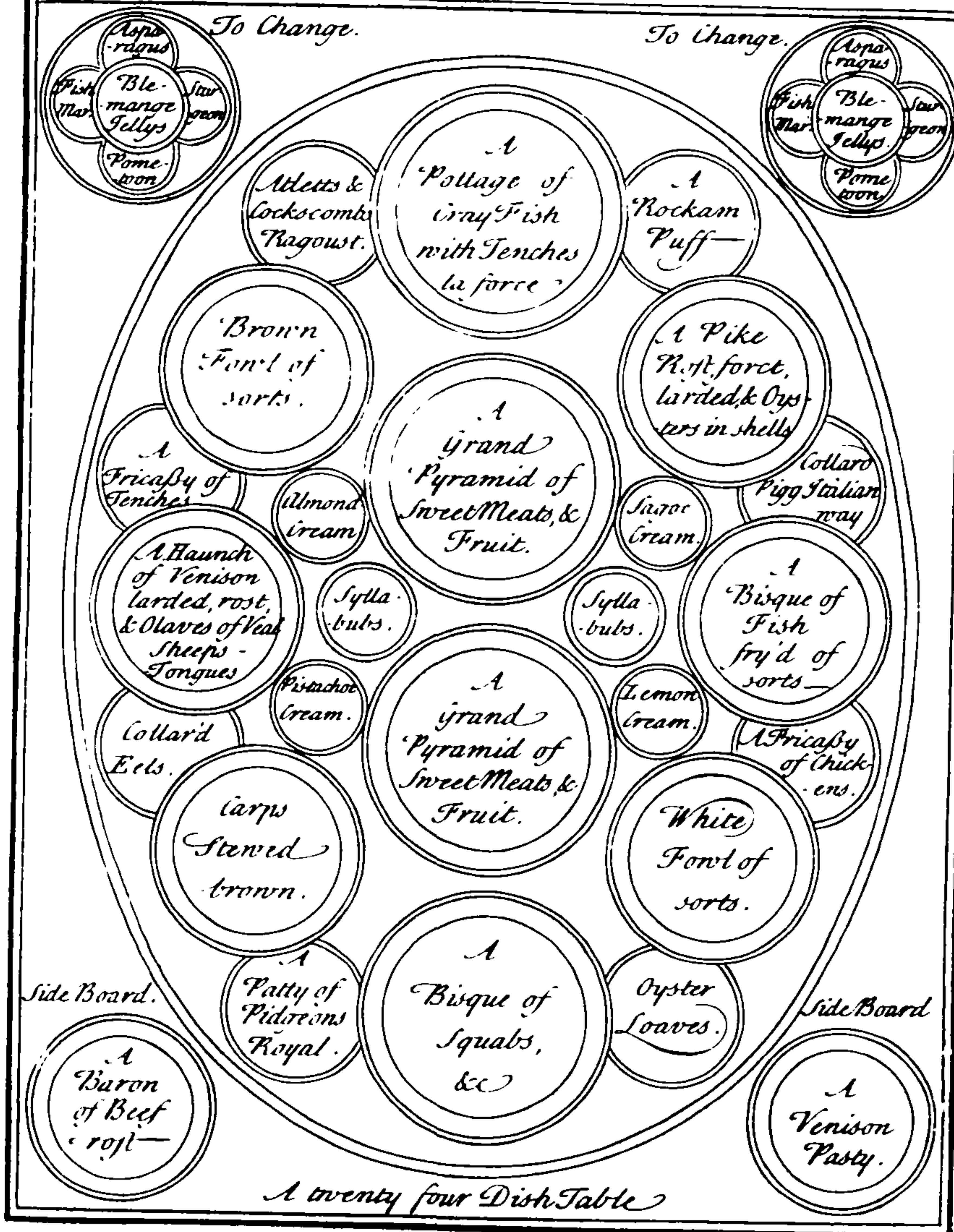
To Change



The Second Course thus.

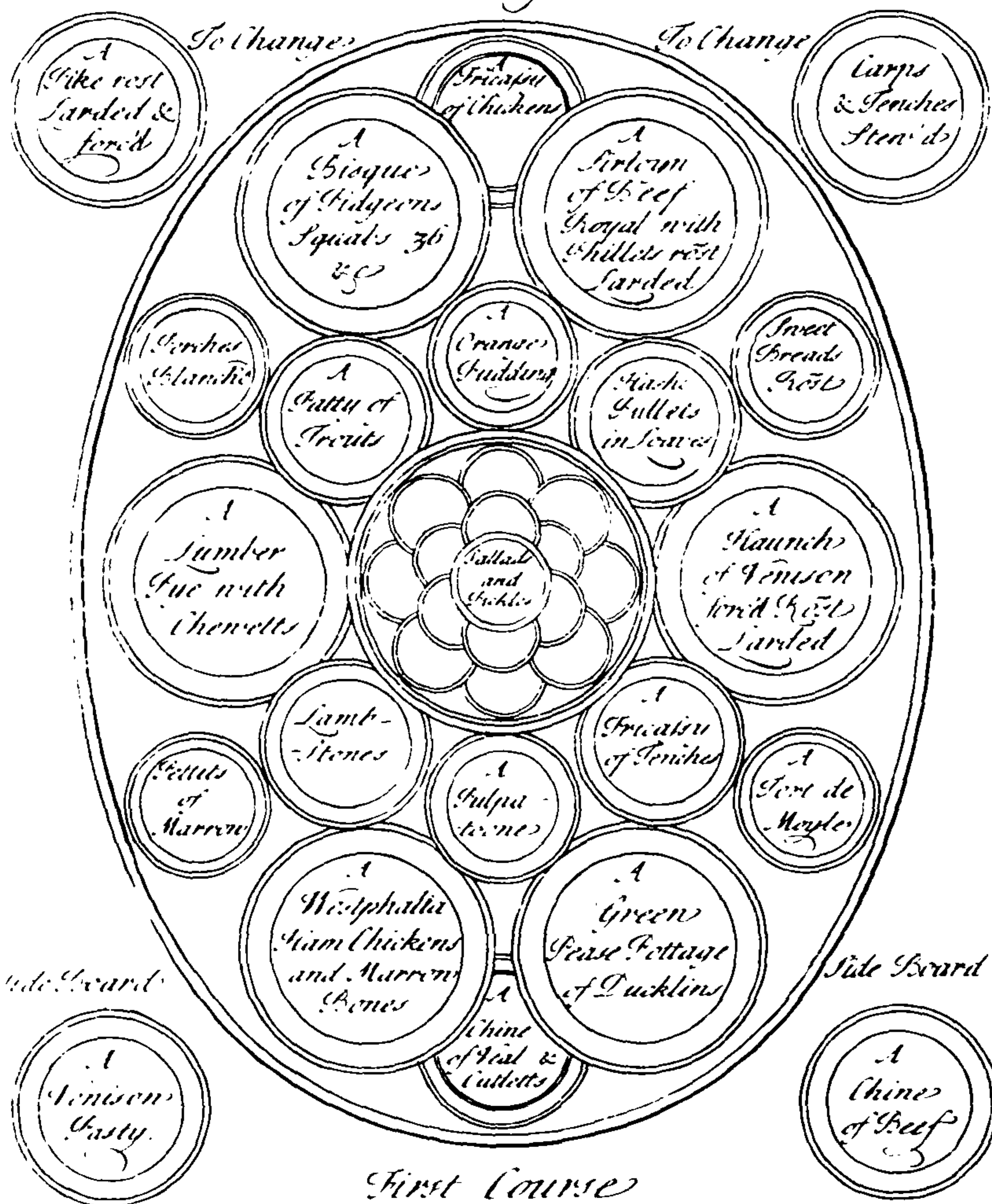


A Dinner Novem^r. 15th.

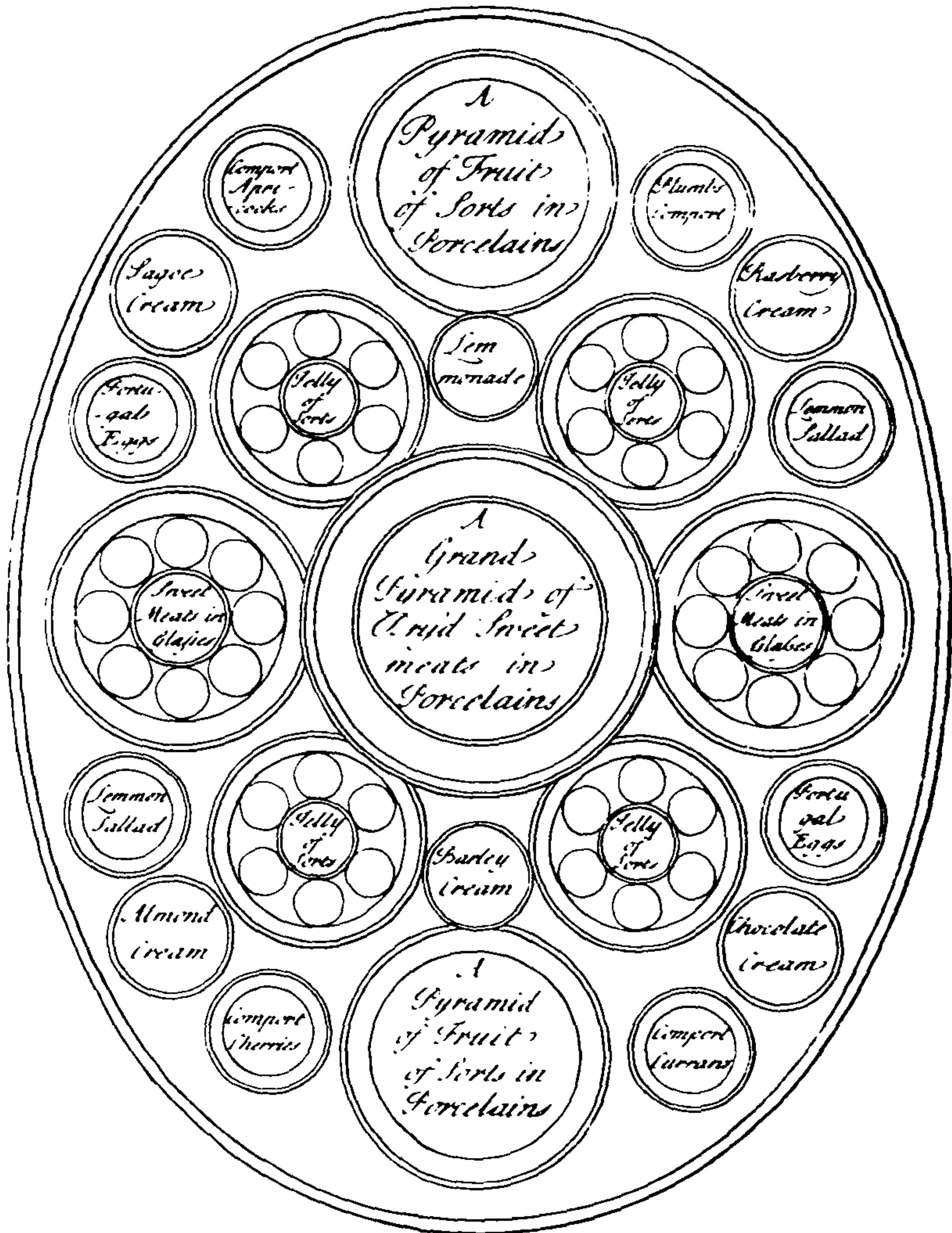


A Wedding Dinner, July 17th

A Nineteen Dish Table



The Desert thus,



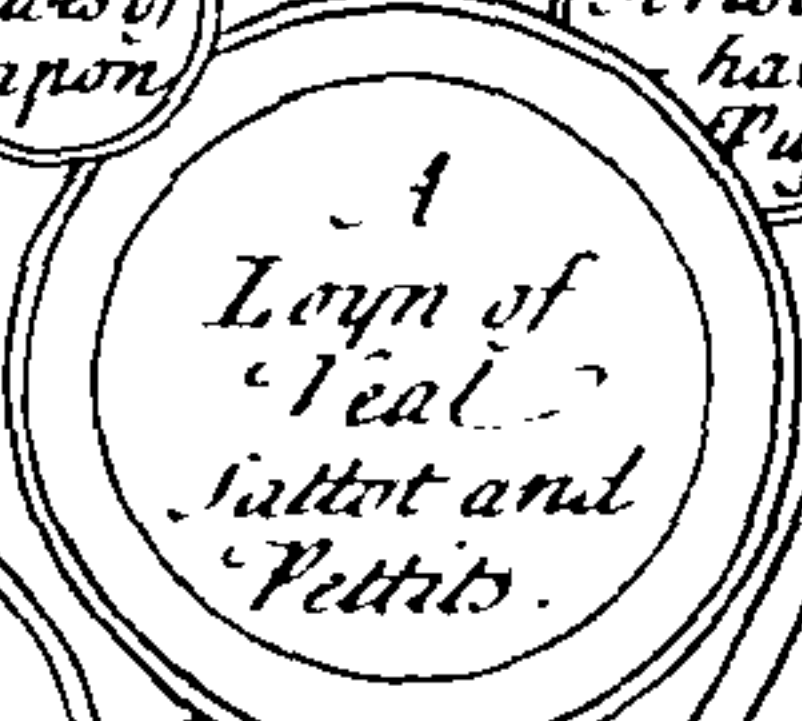
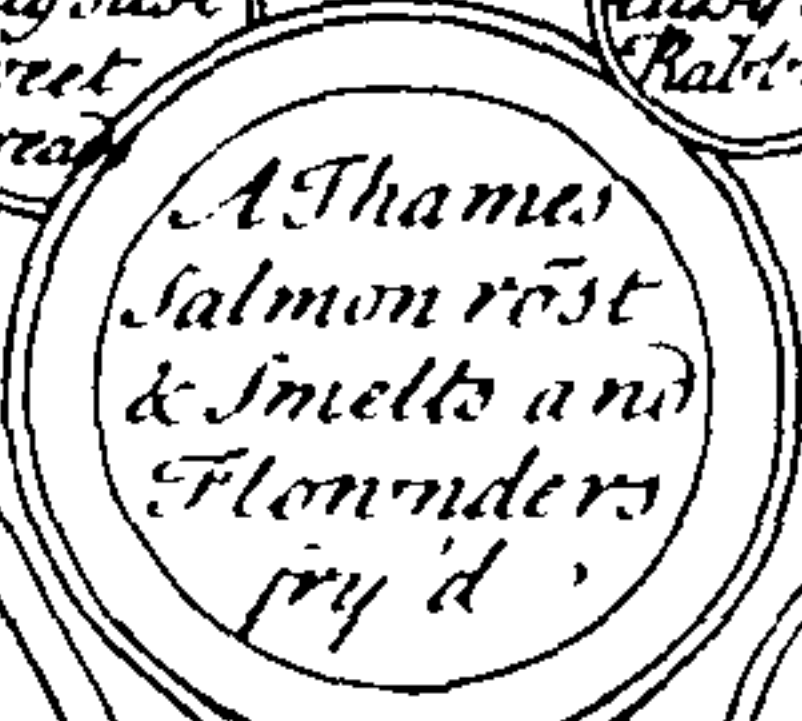
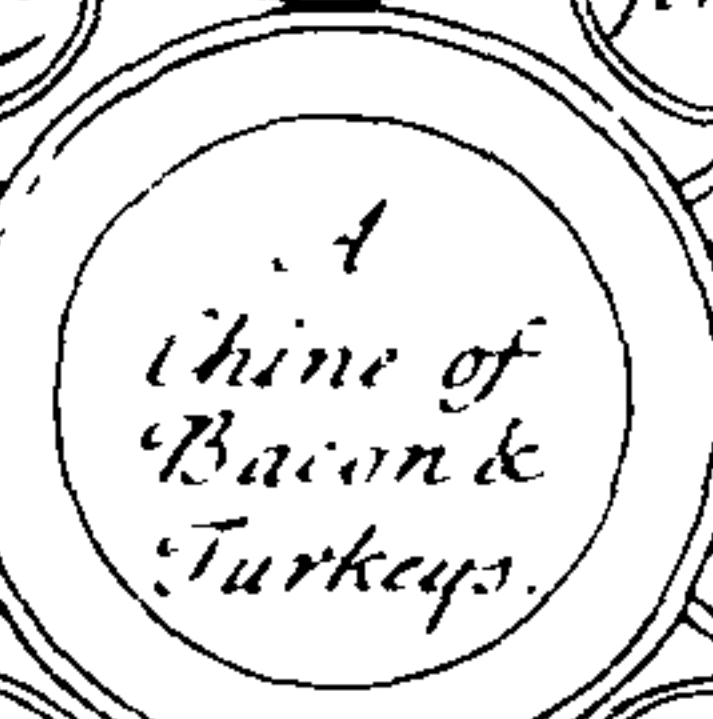
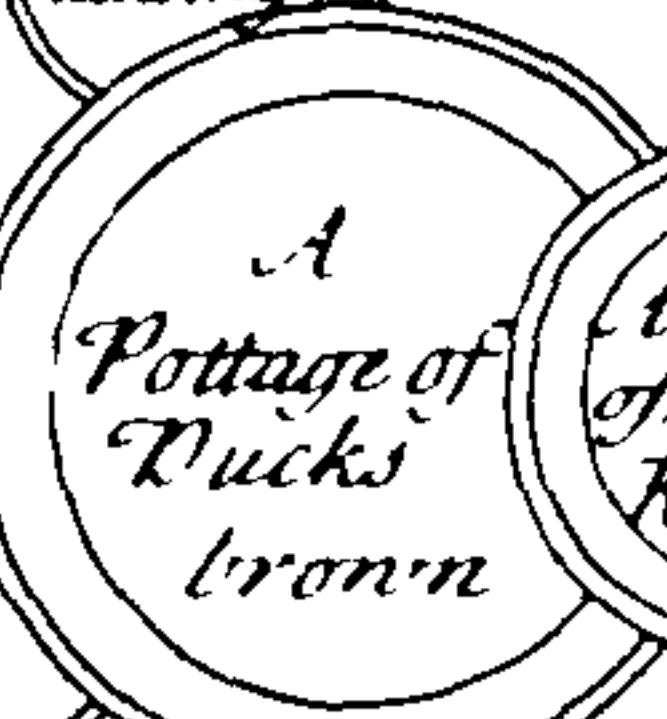
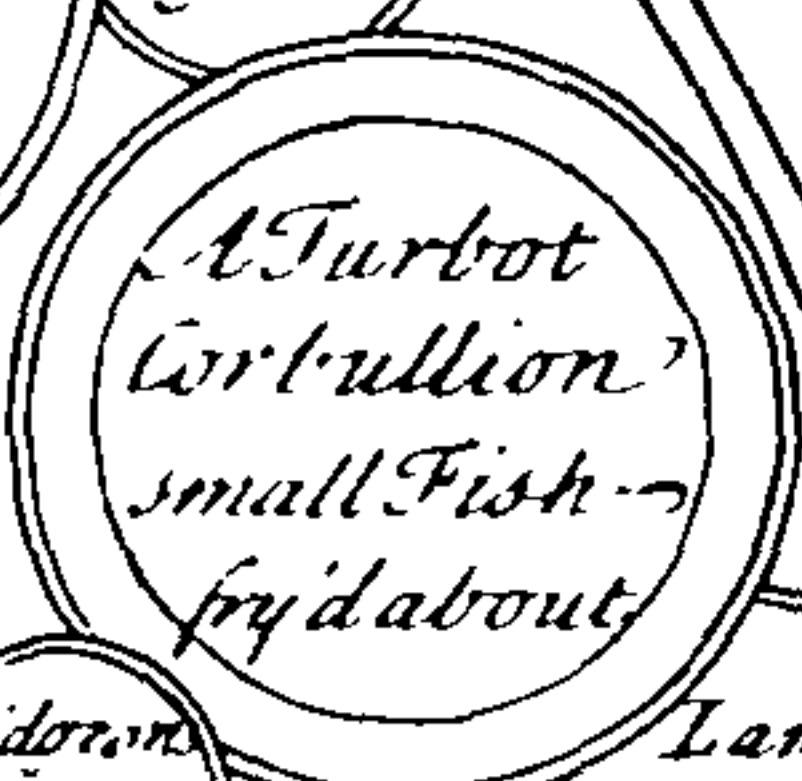
At an Instalment Drest at Windsor April 15th
for his Grace the Duke of Newcastle.

To Change.

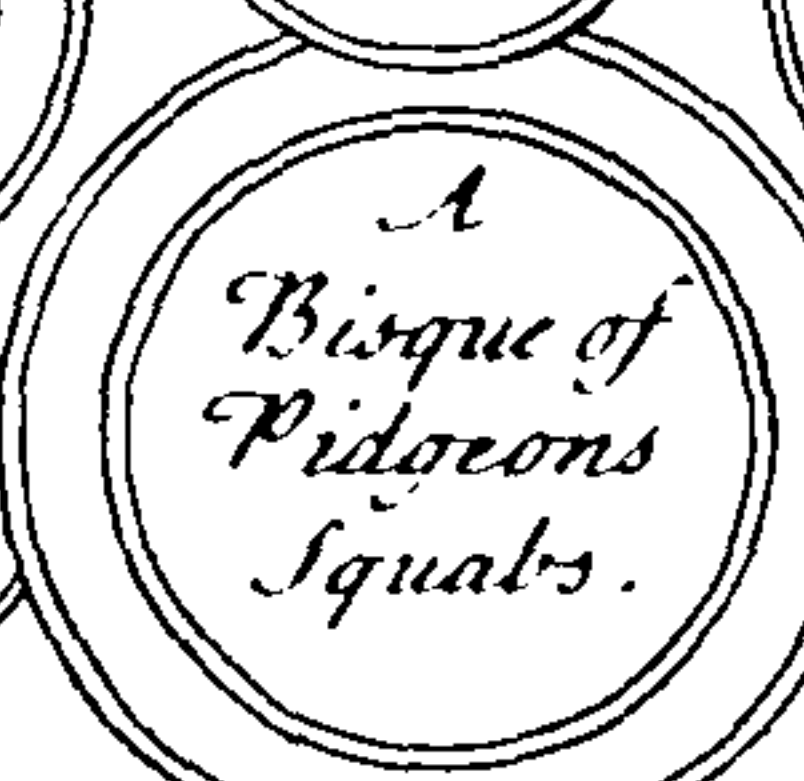
Side.

Board.

To Change.



To Change.

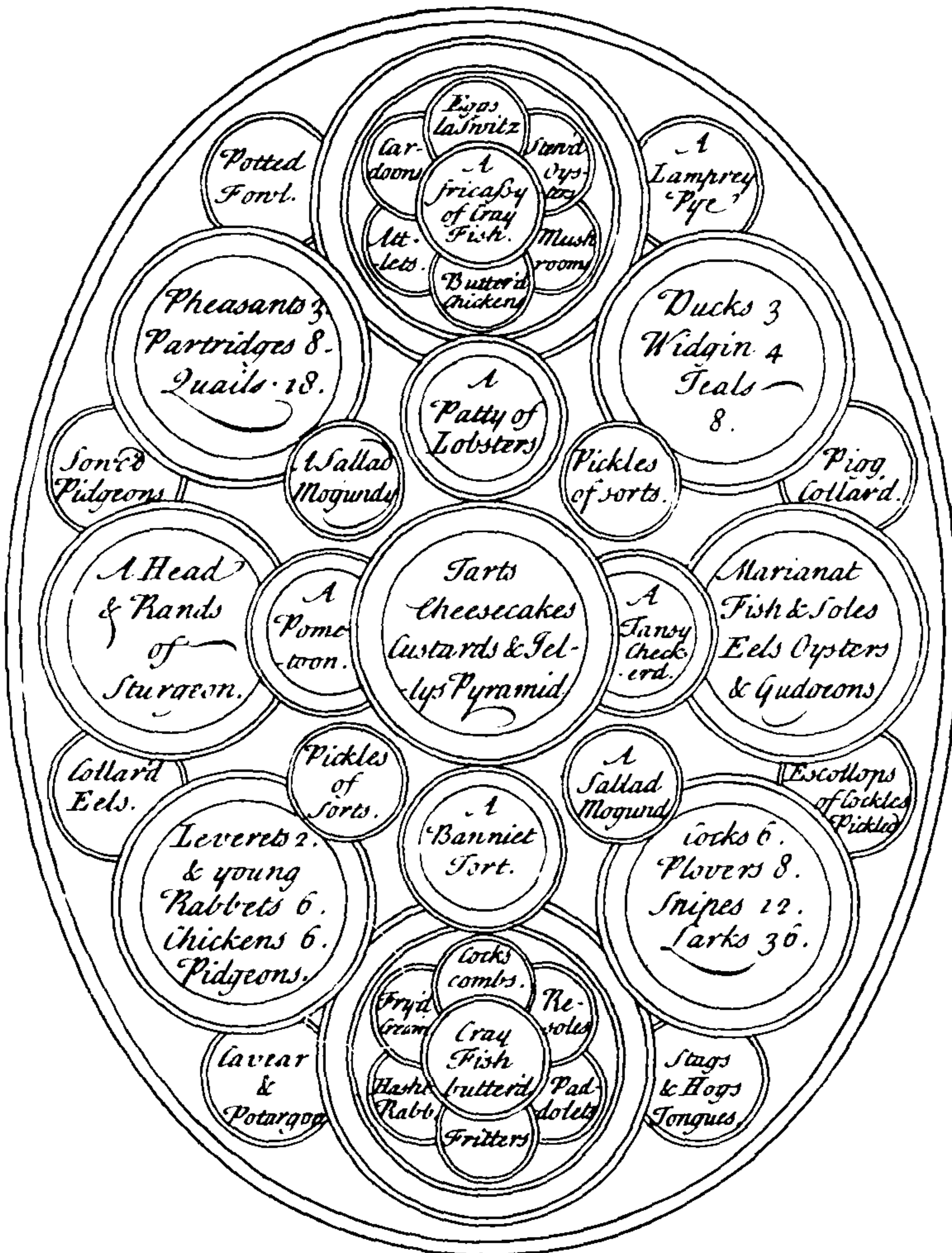


To Change.



A Twenty five Dish Table 3 Table Thus.

The Second Course.

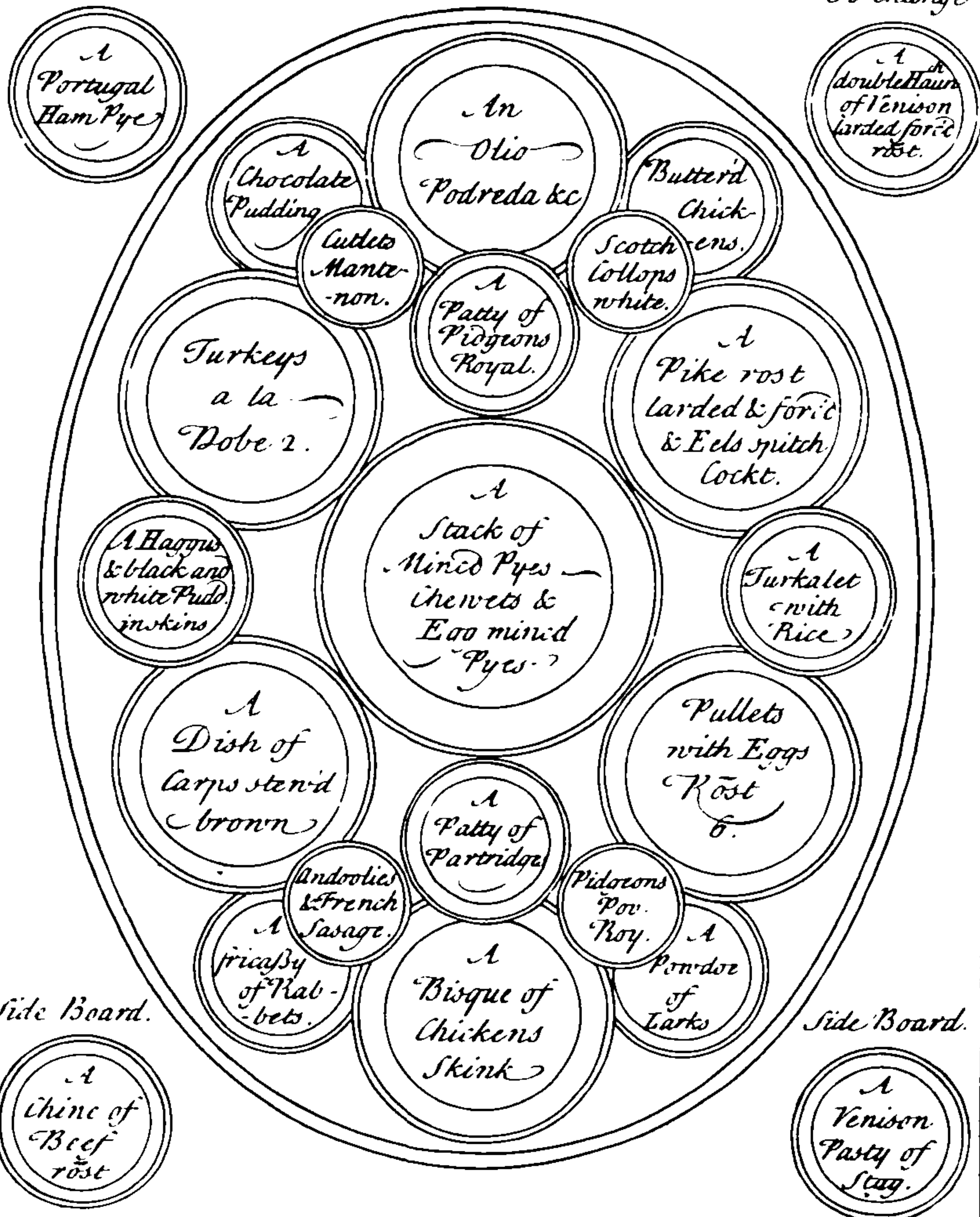


A Dinner Drest Jan^{ry} 9th

To Change.

A nineteen Dish Table.

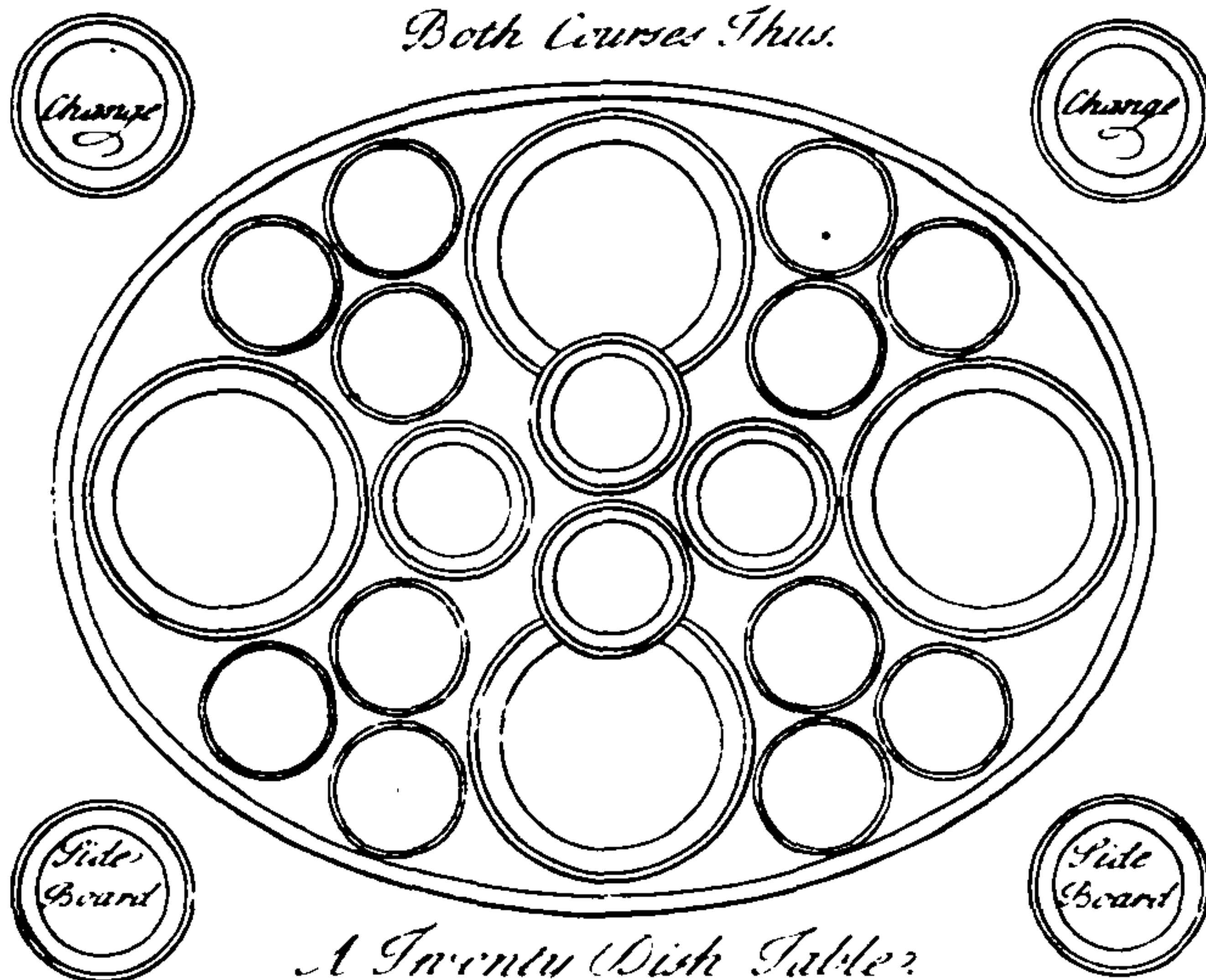
To Change



These Following Draughts.

Are Composed for Tables, to be usid at any time as Occasion shall requires

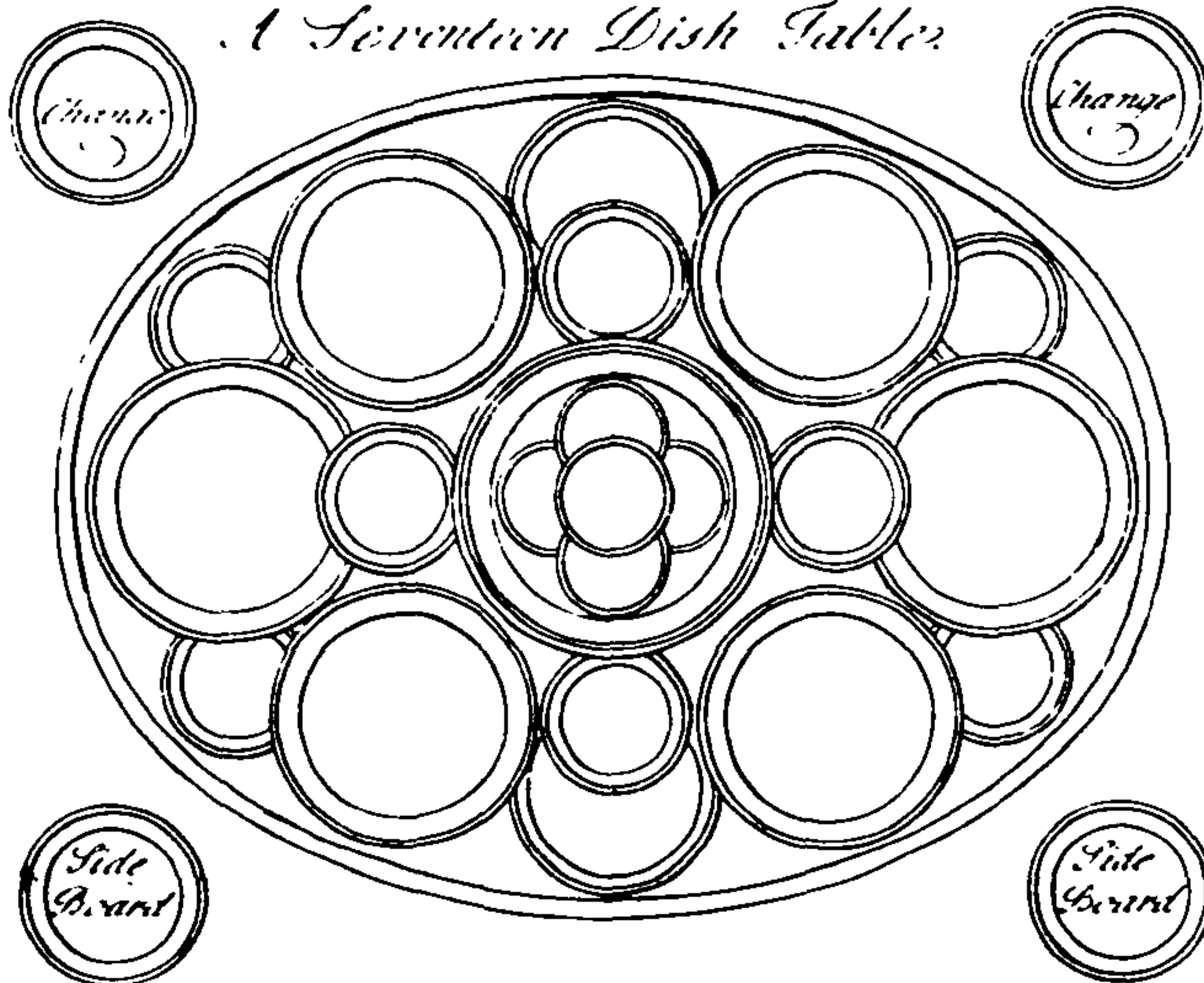
Both Courses Thus.



A Twenty Dish Table.

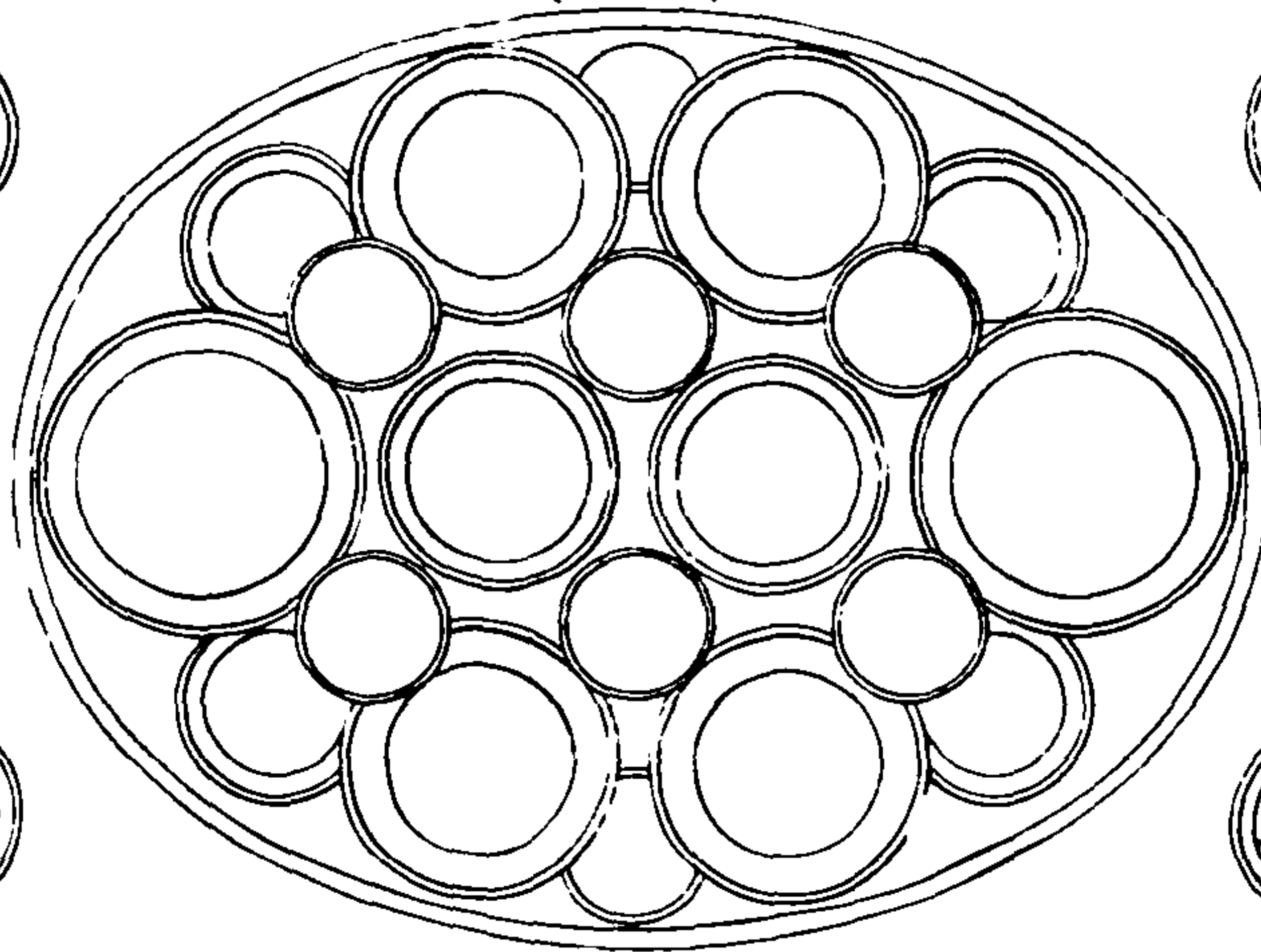
Both Courses thus,

A Seventeen Dish Table.

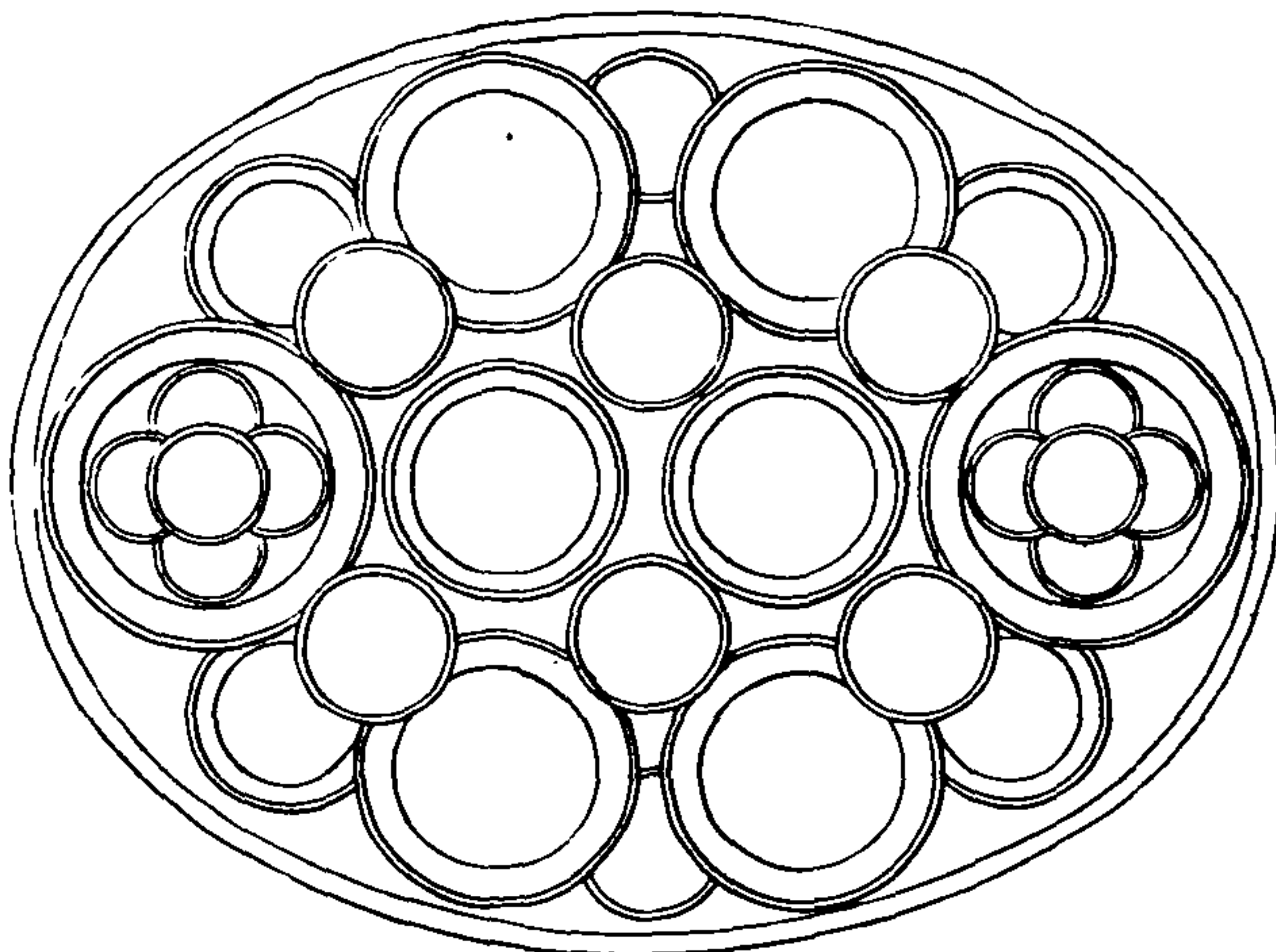


First Course thus,

A Twenty & 1/2th Table?

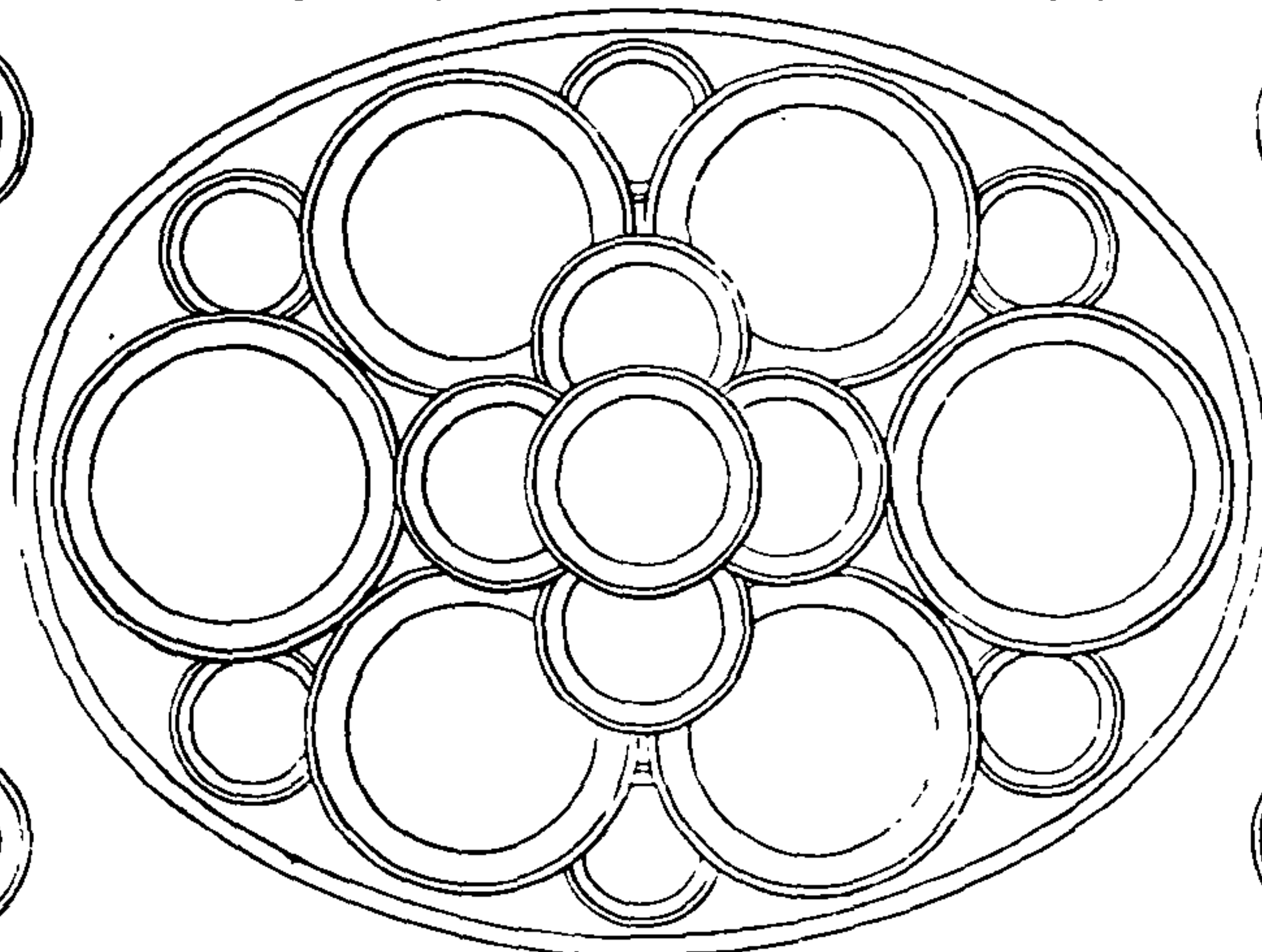


Second Course thus,

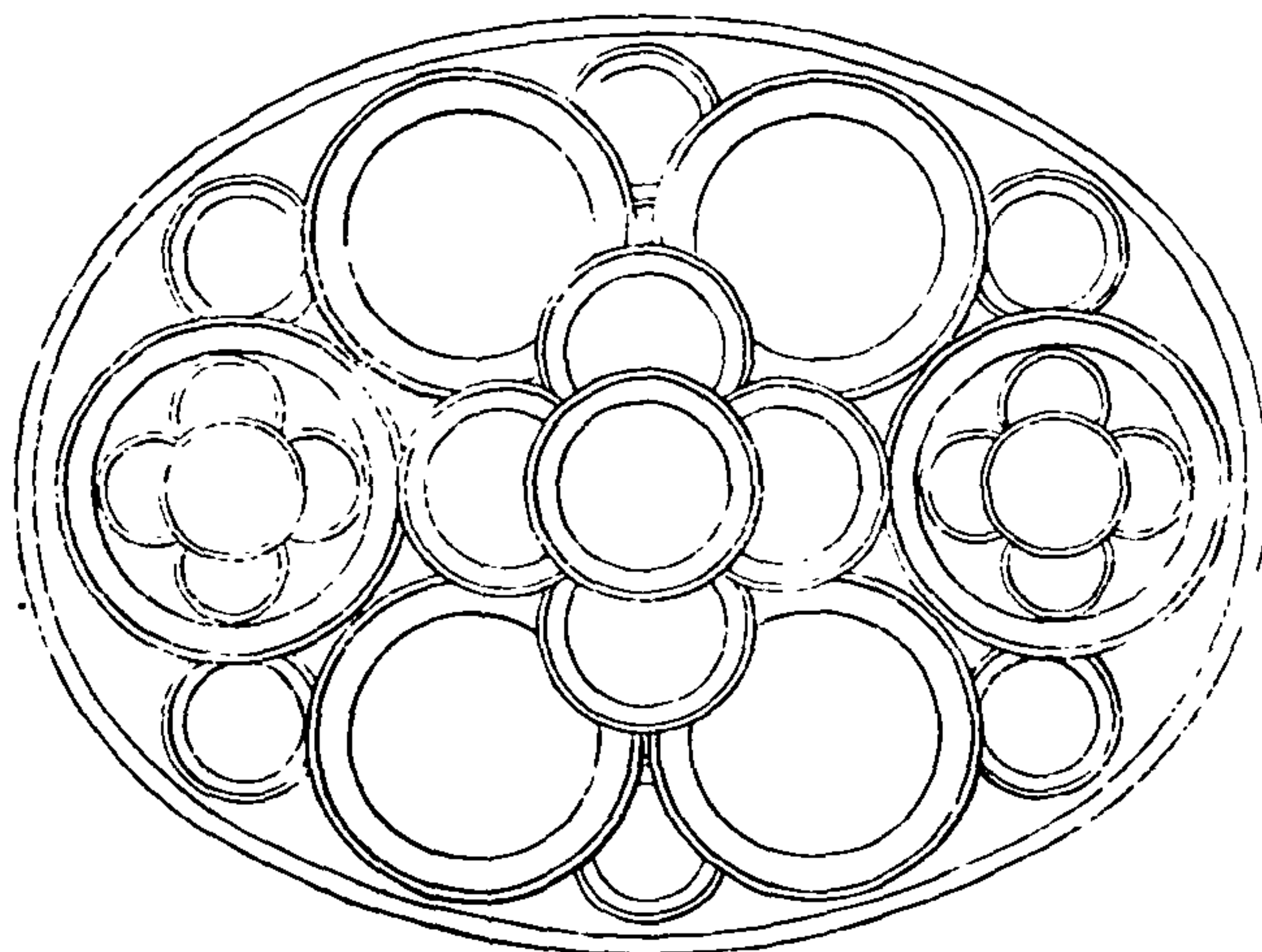


First Course thus,

A Seventeen Dish Table.

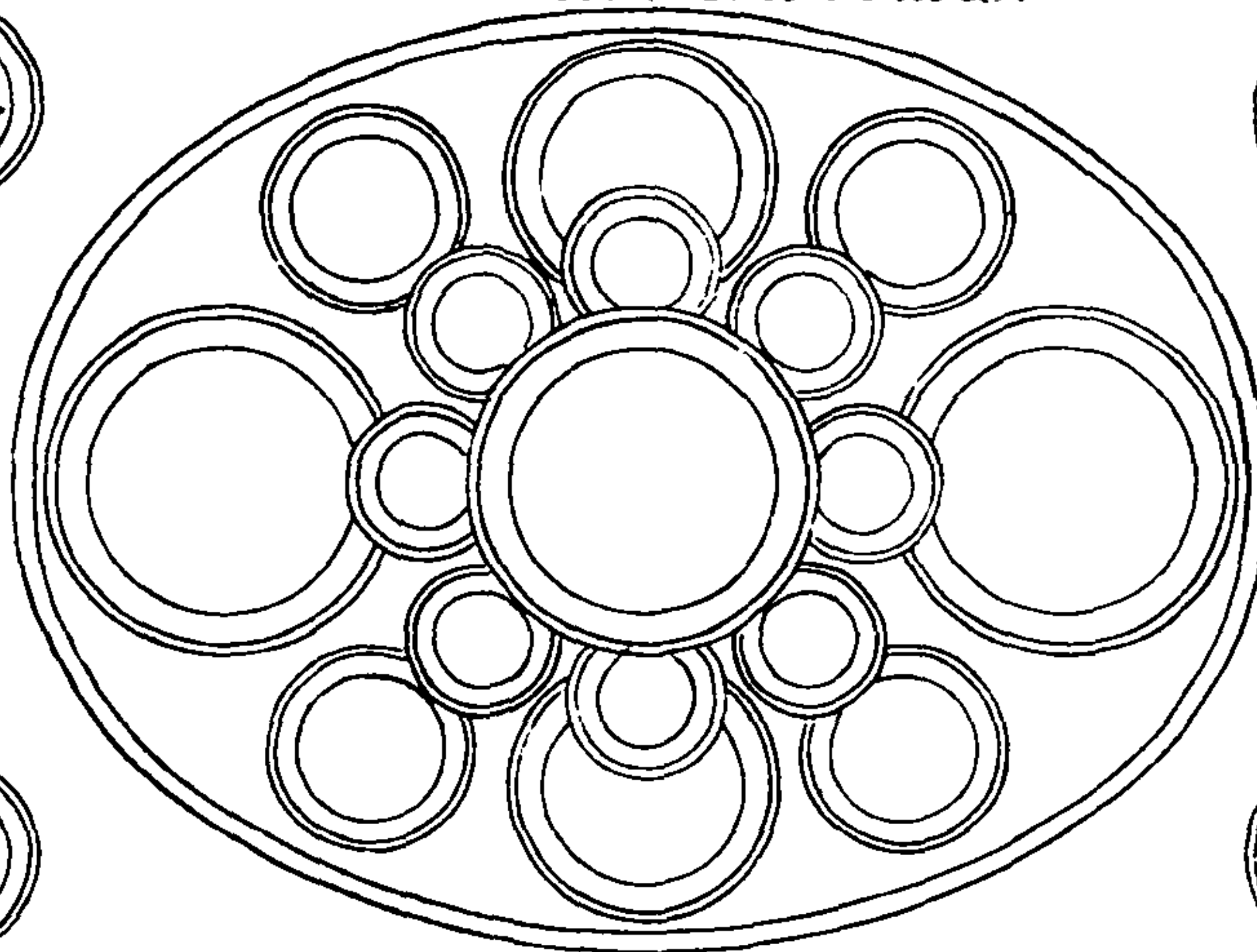


Second Cours thus,

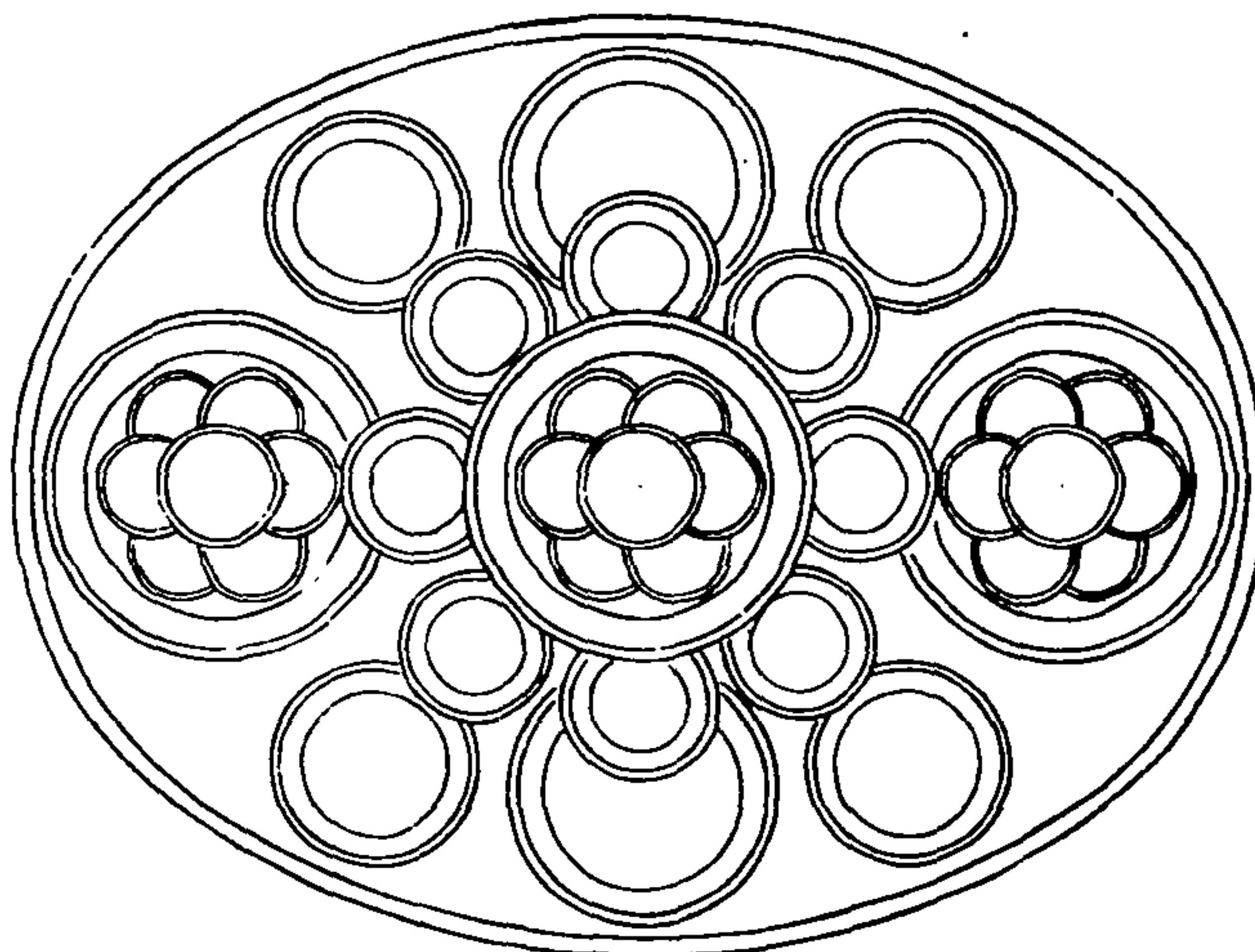


First Course thus,

A Seventeen Dish Table.

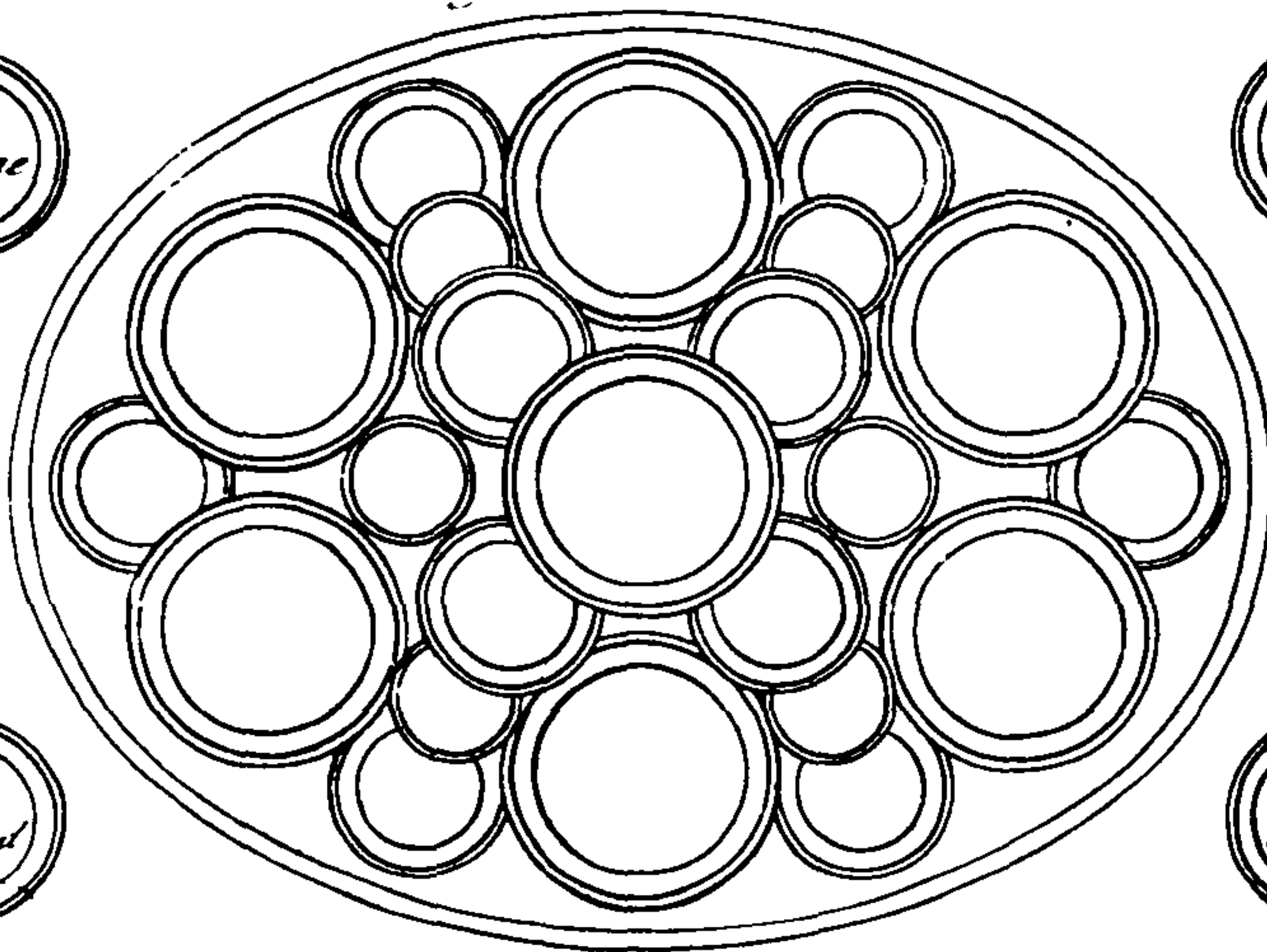


Second Cours thus,



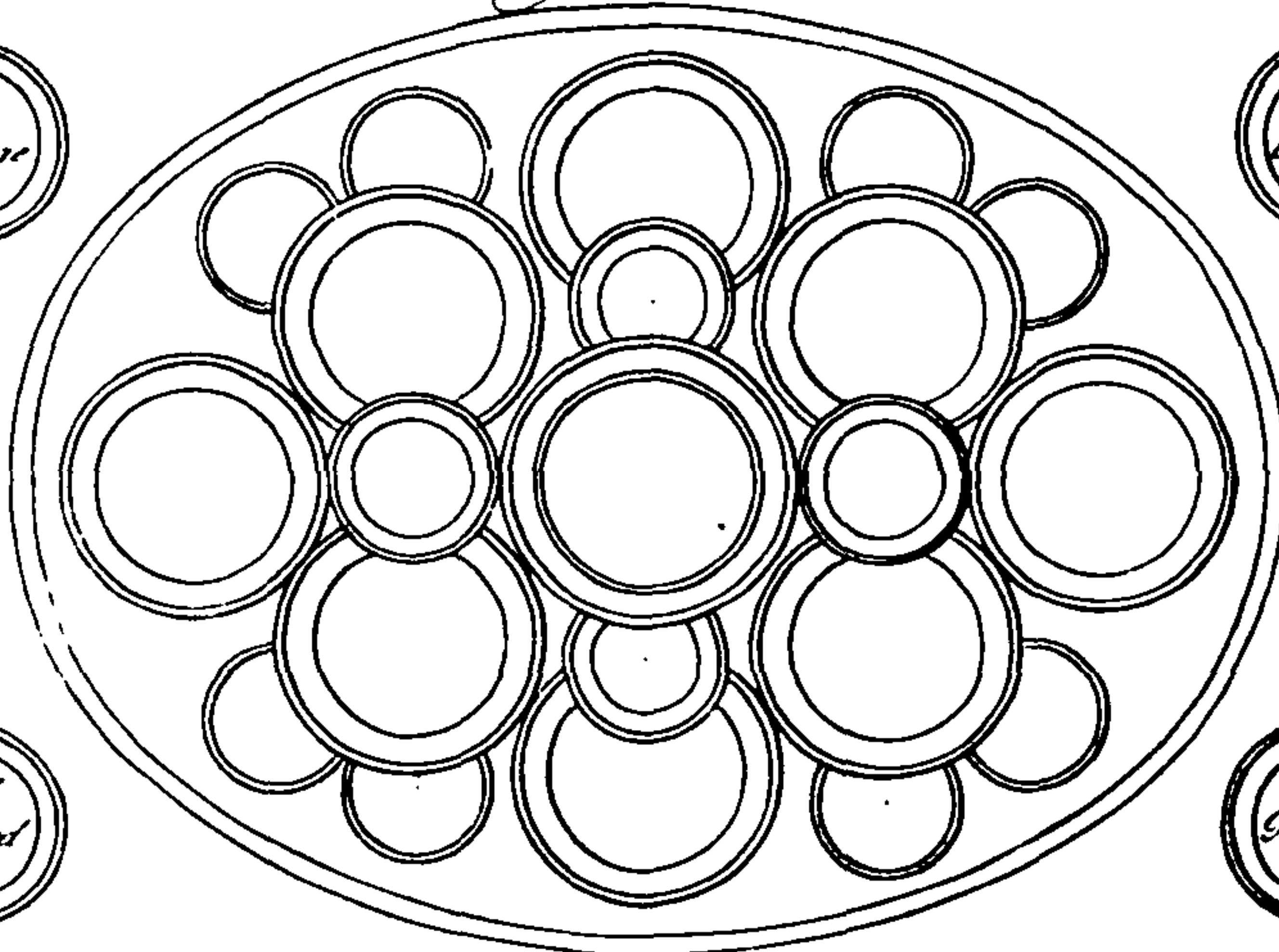
Both Courses thus,

A Twenty Three Dish Table.



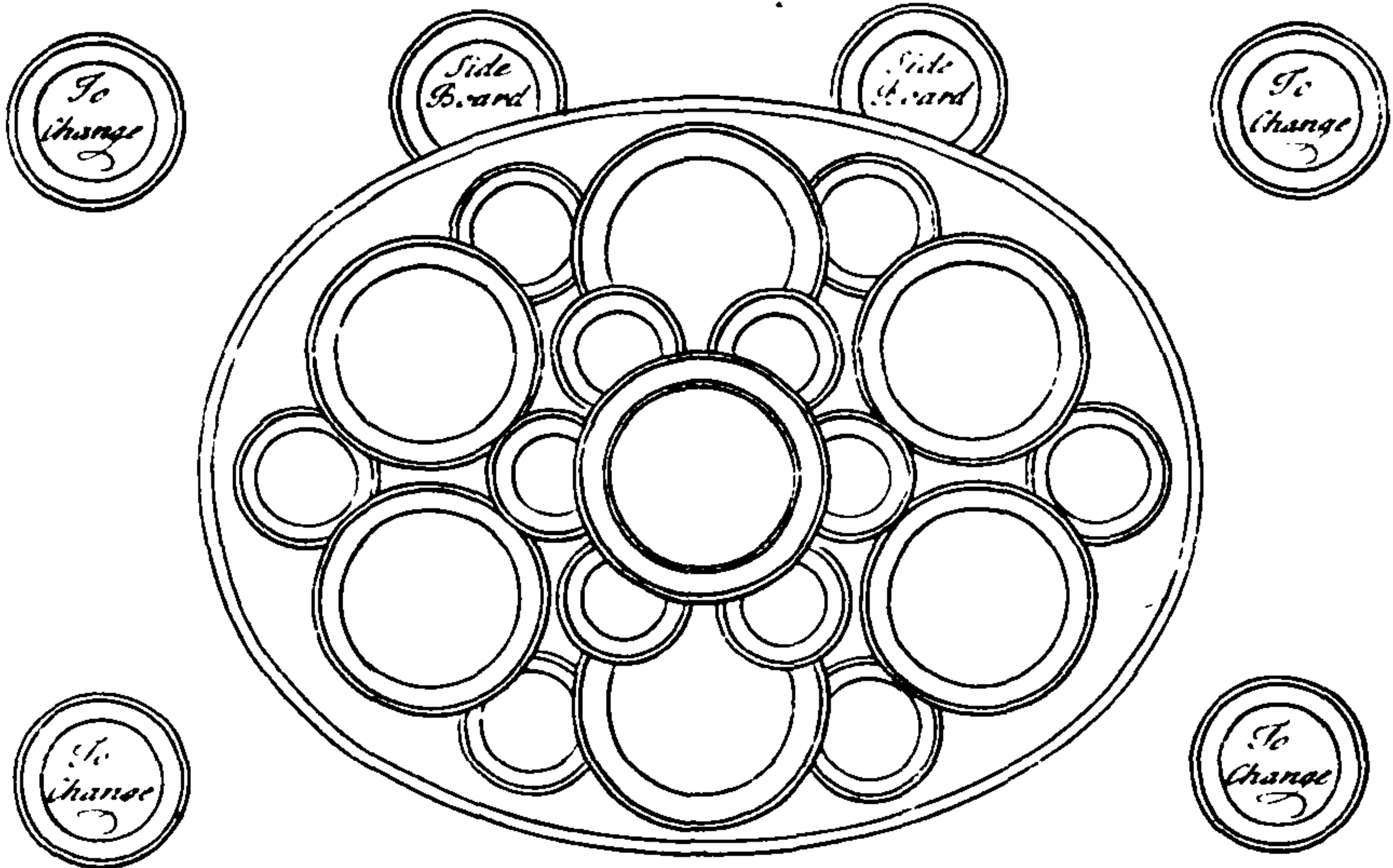
Both Courses thus,

A Twenty one Dish Table.

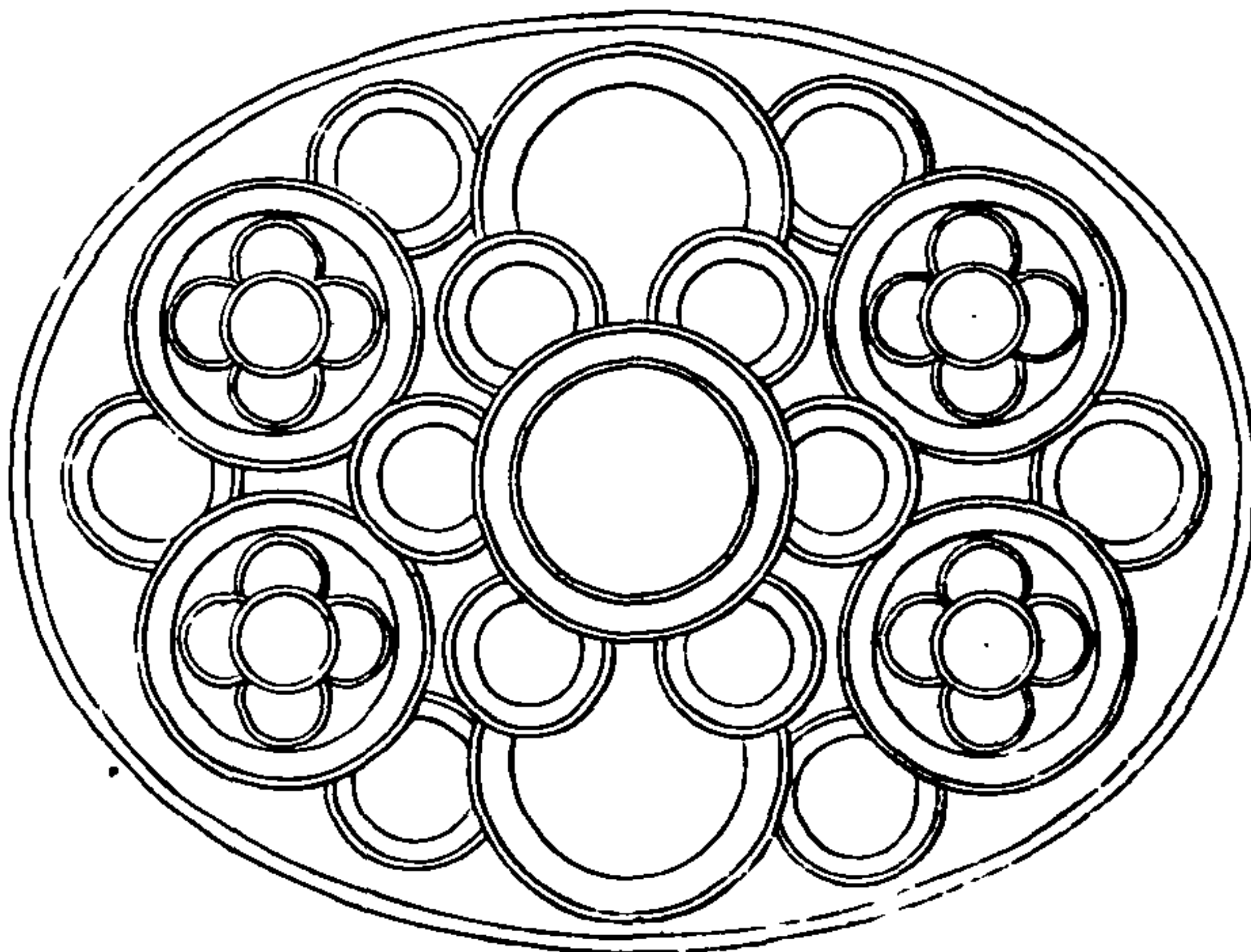


First Course thus,

A Nineteen Dish Table.

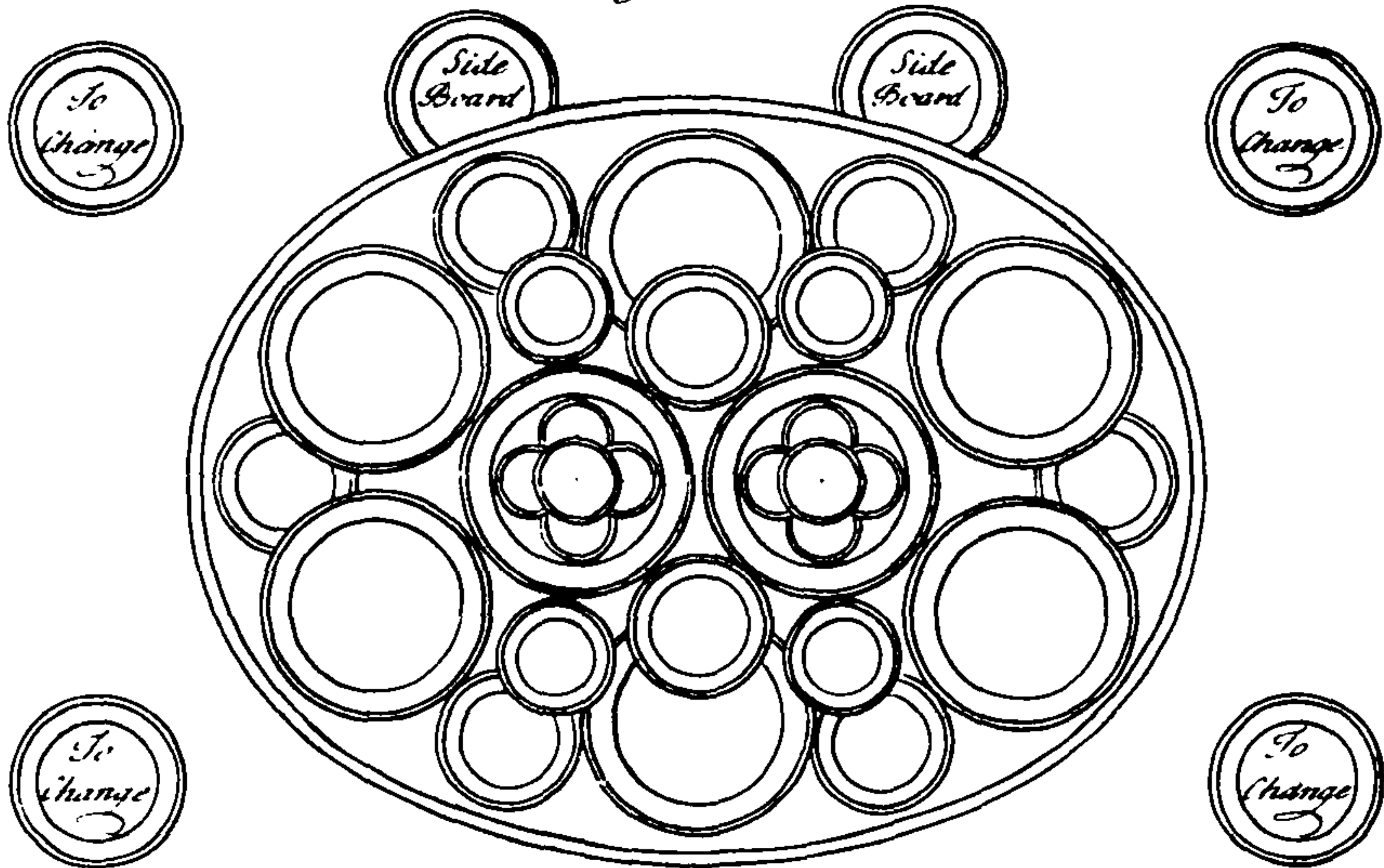


Second Course thus,

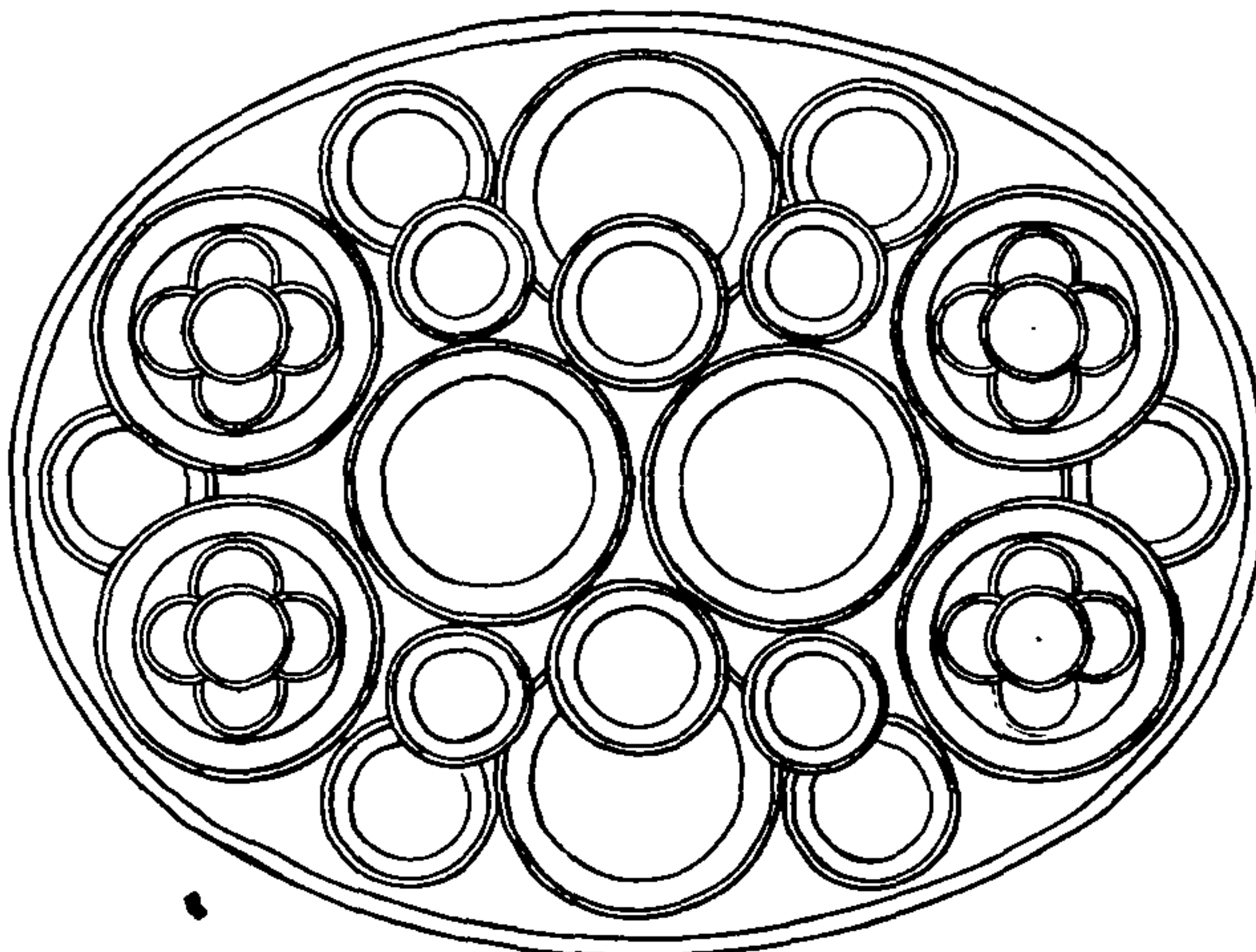


First Course thus,

A Twenty Dish Table.

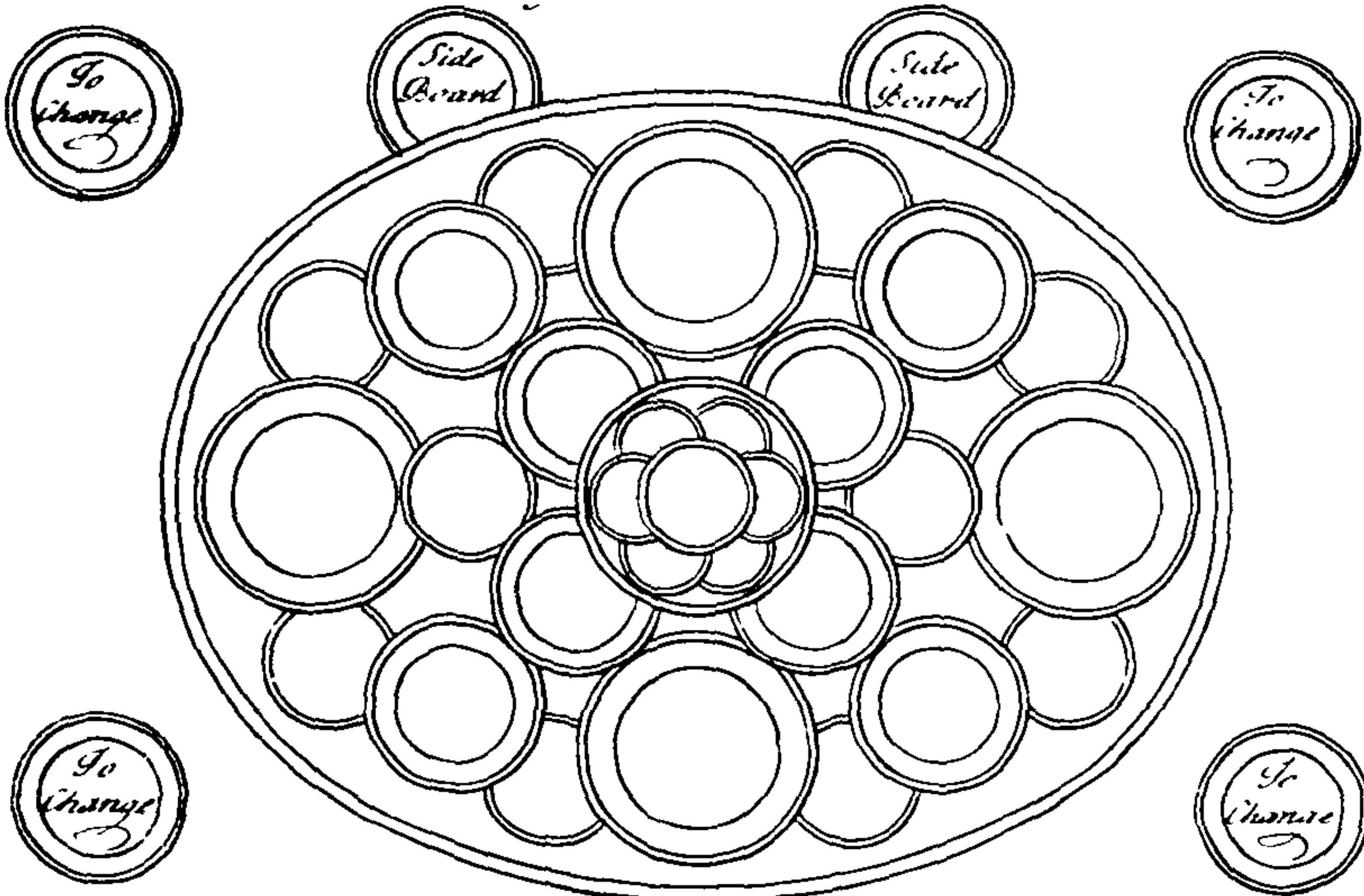


Second Course thus,

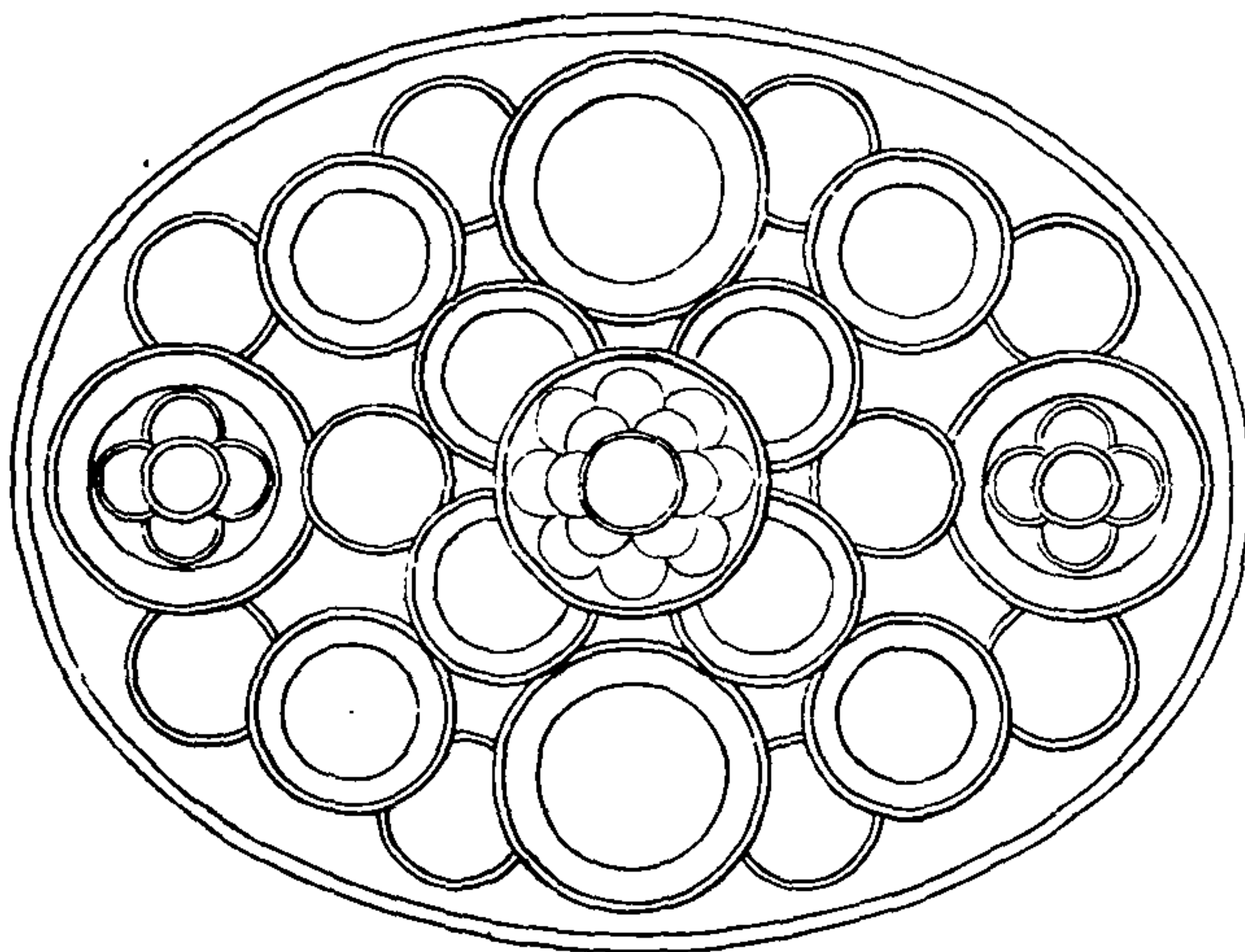


First Course thus,

A Twenty Three Dish Table.

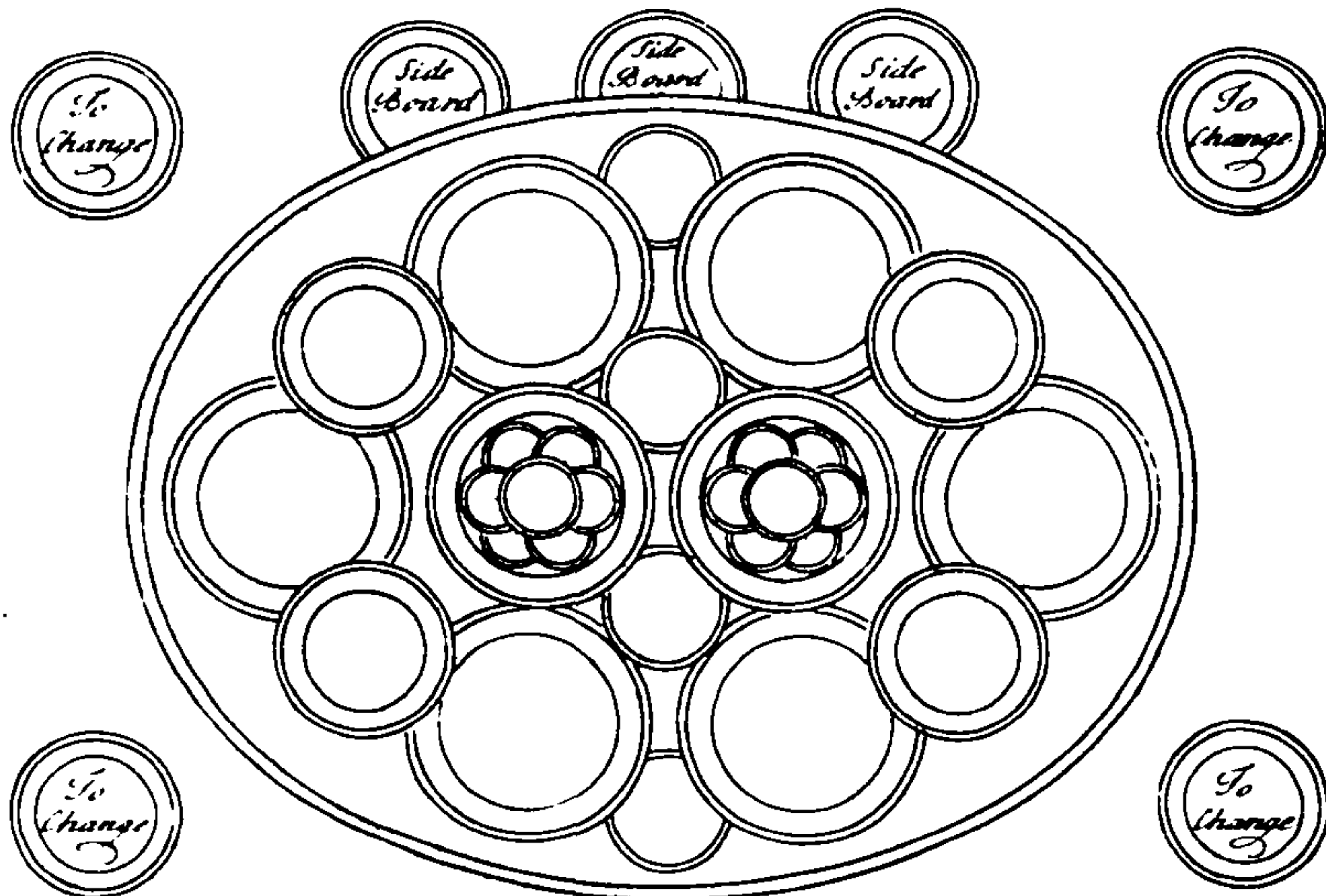


Second Course thus,

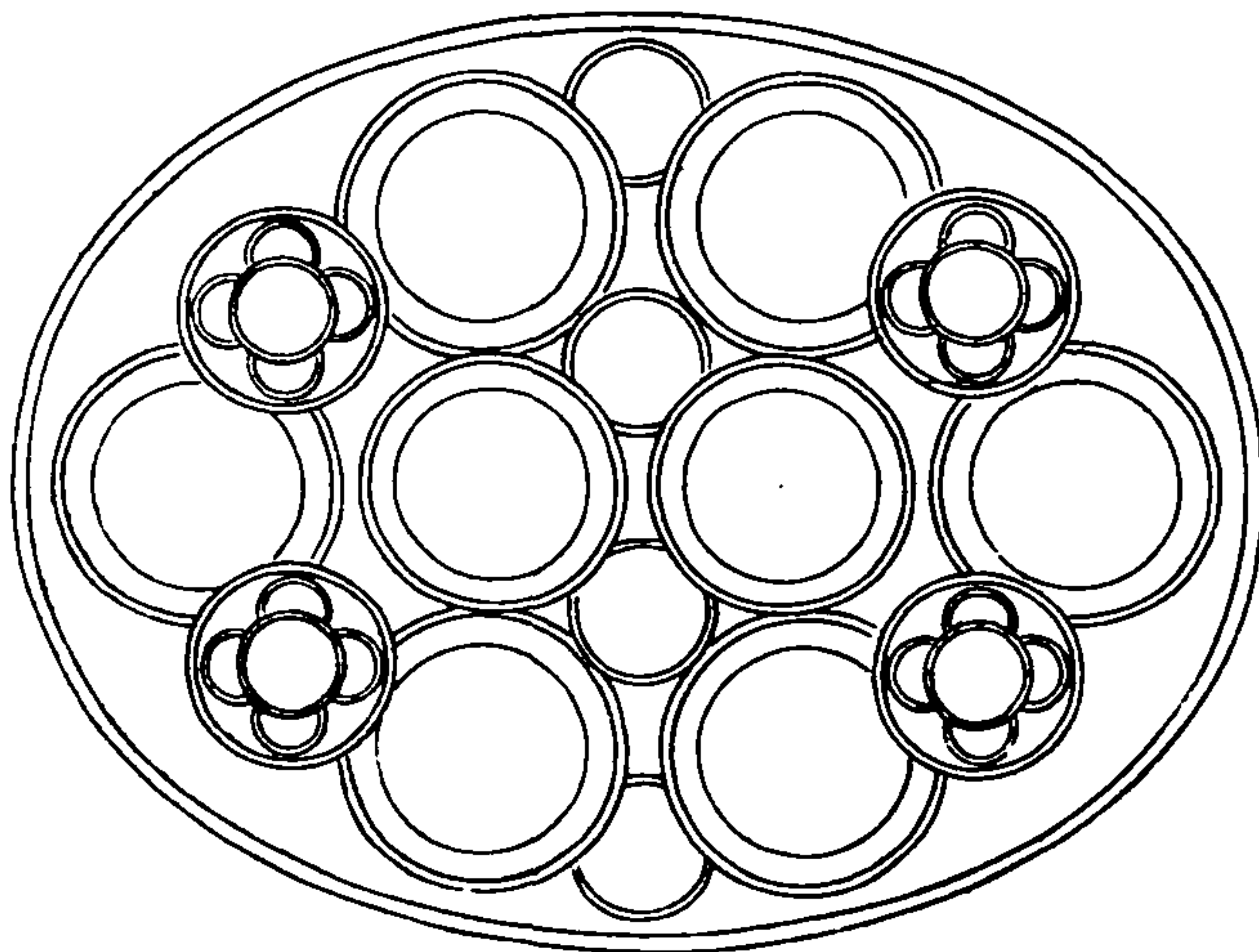


First Course thus,

A Sixteen Dish Table.

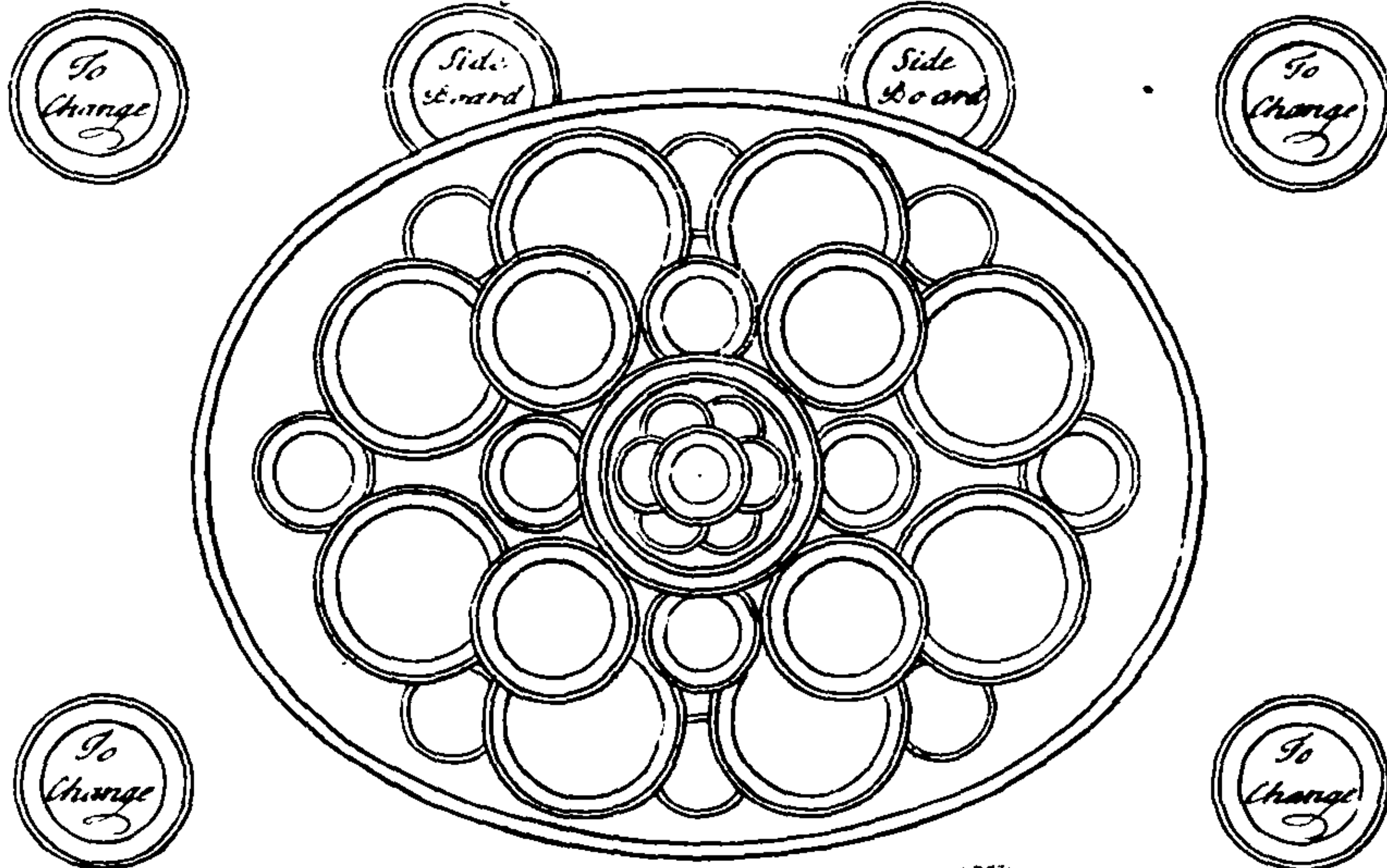


Second Course thus,

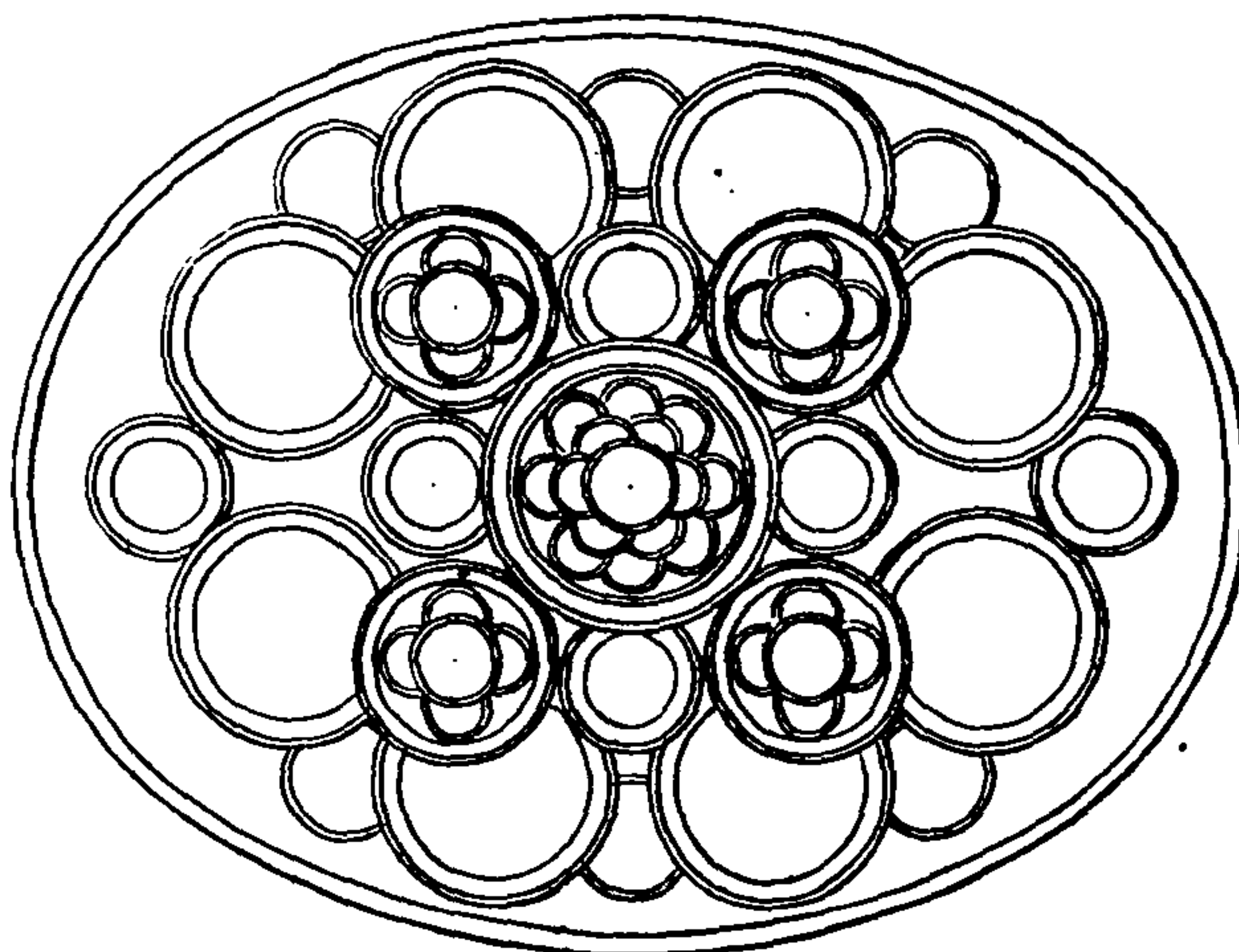


First Cours thus,

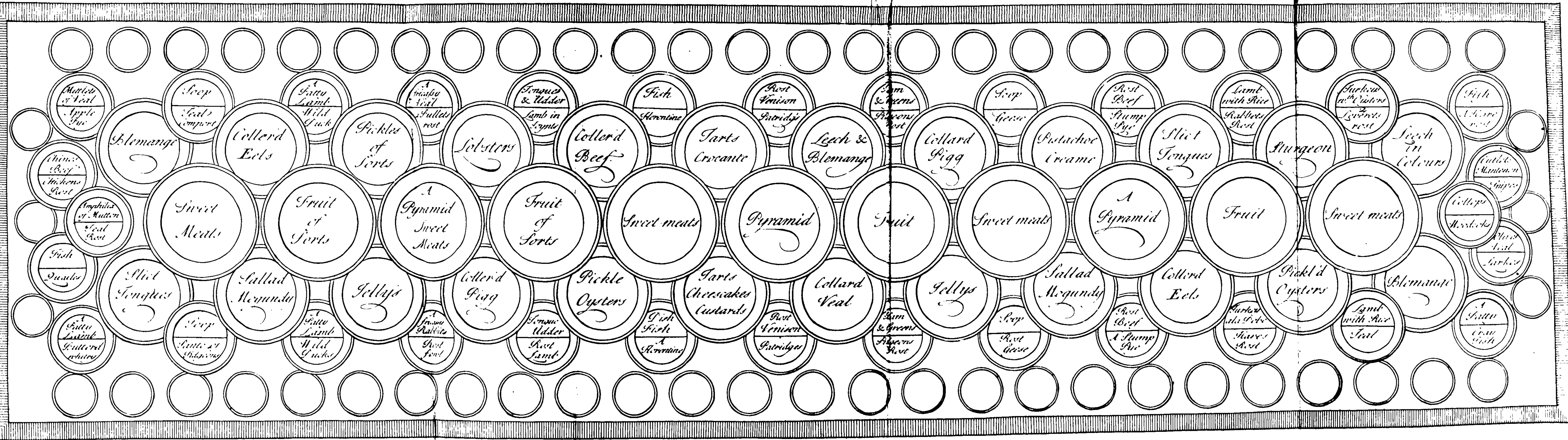
A Twenty Five Dish Table.



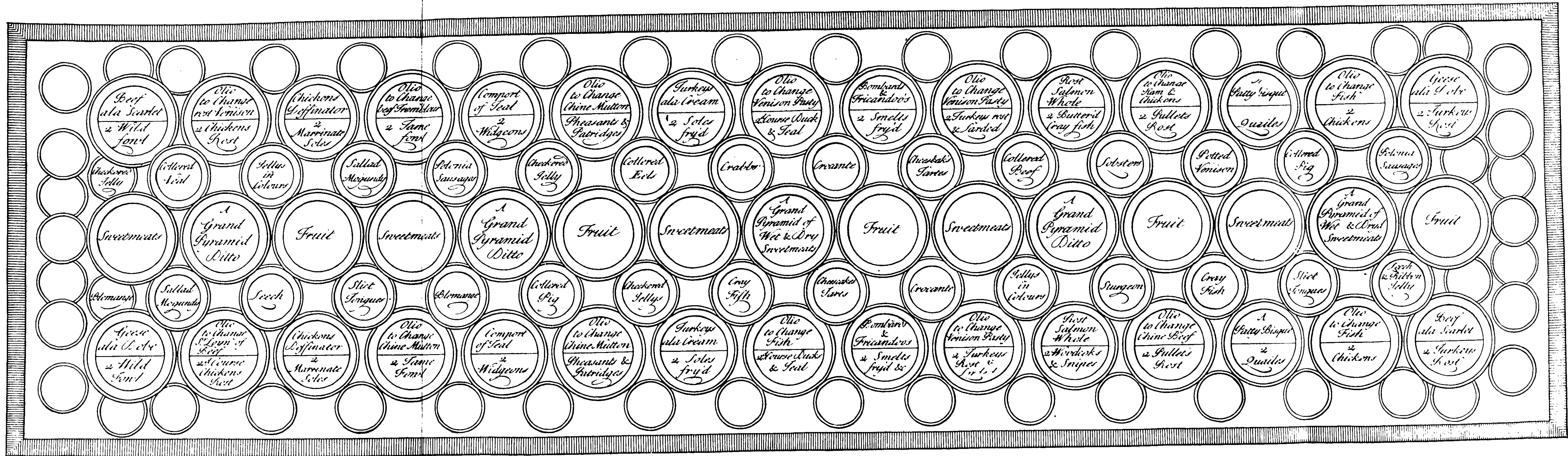
Second Course thus,



A LONG TABLE FOR EITHER INSTALLMENT OR CORONATION.



THE CORONATION DINNER OF KING GEO:^{III} IN WESTMINSTER HALL THREE TABLES THUS.



A TABLE OF FOWL

Molt Proper and in Season for the Four Quarters of the Year .

March, April, May.	June, July, August.	Sept. ^{br} , Octo. ^{br} , Novem. ^{br}	Decem. ^{br} , January, Feb. ^{ry}
<i>Turkeys with Eggs</i> <i>Pheasants with Eggs</i> <i>Partridges nth green Corn</i> <i>Pullets with Eggs</i> <i>Green Geese</i> <i>Young Ducklins</i> <i>Tame Pidgeons</i> <i>Squab Pidgeons</i> <i>Young Rabbits</i> <i>Young Leverets</i> <i>Caponetts</i> <i>Chicken Peepers</i> <i>Young Turkeys</i> <i>Tame Ducks</i> <i>Young Rooks</i> <i>Young Sparrows</i>	<i>Ruffs Reeves Godwits</i> <i>Knotts Quails Rayls</i> <i>Pewets Dottrells</i> <i>Pheasant Potts</i> <i>Young Partridges</i> <i>Heath Potts, Black or</i> <i>Red Game</i> <i>Turkey Caponetts</i> <i>Flacking Ducks</i> <i>Wheat Ears</i> <i>Virgin Pullets</i> <i>Young Herons</i> <i>Young Bitterns</i> <i>Young Bustards</i> <i>Pea Potts</i> <i>Wild Pidgeons</i> <i>Young Coots</i>	<i>Wild Ducks</i> <i>Teals</i> <i>Wild Geese</i> <i>Berganders</i> <i>Brandgeese</i> <i>Widgeons</i> <i>Thrilldraks</i> <i>Cackle Ducks</i> <i>Cygnets</i> <i>Pheasants</i> <i>Partridges</i> <i>Grouse</i> <i>Hares</i> <i>Rabbits</i> <i>Ortelans</i> <i>Wild Pidgeons</i> <i>Capons</i> <i>Pullets</i>	<i>Chickens</i> <i>Woodcocks</i> <i>Snipes</i> <i>Larks</i> <i>Plovers</i> <i>Gurlens</i> <i>Redshanks</i> <i>Sea Pheasants</i> <i>Sea Parrots</i> <i>Shufers</i> <i>Divers</i> <i>Ox Eyes</i> <i>Pea Cocks & Hens</i> <i>Bustards</i> <i>Turkeys</i> <i>Geese</i> <i>Blackbirds</i> <i>Feldefares, Thrushes.</i>